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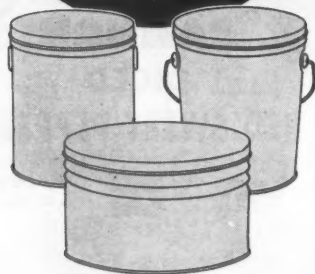
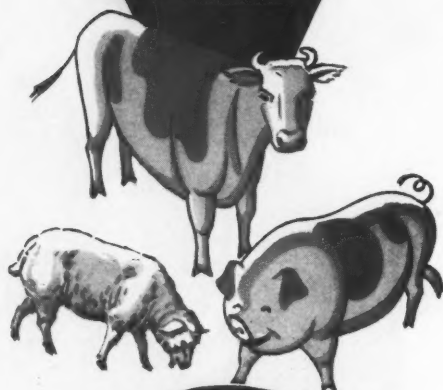
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THE NATIONAL *Provisioner*

VOLUME 136 APRIL 20, 1957 NUMBER 16

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News and Views

THE NATIONAL PROVISIONER

VOL. 136 No. 16

APRIL 20, 1957

Better in the Bowl?

While no business likes to conduct its affairs in a fish-bowl, and few are called upon to do so, we believe that meat packers might gain certain advantages if industry-wide information gathered by the Department of Agriculture under the P & S Act were disseminated more broadly to producers, consumers, retailers and industry members themselves.

Examination of the results of comparatively recent public opinion surveys and the records of legislative hearings, as well as talks on a Tom-Dick-Harry level with farmers, consumers, educators, businessmen and others, have convinced us that too little is known about the meat industry and that much of what is known "just ain't so."

Confronted with this state of ignorance in which guesswork and fabrication can flourish, and recognizing that it constitutes a good background for prejudicial and arbitrary action against the industry, we suggest that meat packing might do well to "bend over backward" in informing its various "publics" about the business. While public understanding of the industry has improved during the last 50 years, it is still far from satisfactory.

For example, how many packers or producers would have guessed that whereas the first three meat packing companies slaughtered 32.9 per cent of the total cattle killed in 1950, and the first 15 companies slaughtered 45.6 per cent, by 1955 the percentages of these groups had dropped to 29.7 and 40.4? These figures refute, in themselves, any statement that the beef business is becoming concentrated in the hands of the larger firms. They indicate that competition, instead of being stifled, is getting sharper all the time.

More widespread dissemination of such facts would not only improve public understanding of the industry, but might also lessen within-the-industry bickering and suspicion.

An Examiner of the Federal Trade Commission has ruled that Food Fair Stores, Inc., is not subject to the jurisdiction of the FTC because the company is a "packer" within the meaning of the Packers and Stockyards Act. Therefore, the decision issued on April 17 held, the Secretary of Agriculture has exclusive jurisdiction over the food chain. The ruling was based upon a showing by Food Fair Stores that it operates in New Jersey a packing plant which does an annual business of approximately \$25,000,000. This amounts to about 8 per cent of the total dollar volume of the company. The issue arose in a case brought by the FTC, charging Food Fair Stores with having received discriminatory advertising allowances. The case now has been dismissed for lack of jurisdiction. The decision is subject to review by the five members of the FTC if appealed.

Hearings On the Senate bill (S-1356) to transfer regulatory authority over packers from the U. S. Department of Agriculture to the Federal Trade Commission were delayed this week after Senator Joseph C. O'Mahoney (D-Wyo.) had announced that they would open on April 17. A second announcement by O'Mahoney said the hearings would be postponed indefinitely until sometime after Easter. The Senate judiciary antitrust subcommittee will conduct the inquiry. Under an arrangement made when the 85th Congress opened, subcommittee chairman Estes Kefauver (D-Tenn.) will step aside so that O'Mahoney may serve as chairman of the hearings.

Senator O'Mahoney said the first witness at the hearing will be Earl W. Kintner, FTC general counsel, and that witnesses asked to testify in support of S-1356 include: E. F. Forbes of San Francisco, president and general manager, Western States Meat Packers Association; E. M. Norton, National Milk Producers Federation; Harold O. Smith, jr., executive vice president, United States Wholesale Grocers Association; Charles E. Jackson, general manager, National Fisheries Institute, Inc.; Angus M. McDonald, National Farmers' Union; C. M. McMillan, National Candy Wholesalers Association, and Wallace J. Campbell, Cooperative League of the U. S. A.

"Profits" Will be a day-long topic during the annual meeting of the National Independent Meat Packers Association May 11-14 at the Palmer House, Chicago. The entire program on Monday, May 13, will be devoted to the question of "How we lose profits, how we keep them." The NIMPA special cost accounting committee, headed by Cletus Elsen, chairman, will preside over a session that will feature guest experts in banking and accounting. Money problems, however, will be laid aside for social activities on Monday evening when NIMPA will hold its annual reception and cocktail party.

A Public Hearing will be held by the Wisconsin Department of Agriculture at 10 a.m. Friday, April 26, to consider proposed amendments to the state's meat products standards to permit the use of certain optional ingredients in sausage, such as harmless bacterial starters of the acidophilus type. The meeting will be in the north wing hearing room on the second floor of the state capitol in Madison.

Opposition To modification of the 1920 packer consent decree, as sought by three national packers, was announced by the Super Market Institute at its annual meeting in Cleveland. In a resolution, directors of the institute asserted that any relaxation of the old decree would "threaten free competition" in the food industry. The SMI represents approximately 8,000 of the 21,000 supermarkets in the nation. Swift & Company, Armour and Company and the Cudahy Packing Co. have asked that they be permitted to engage in retail trade.

A Packaging Feature

Packaging Dream of 1927

Becomes Successful Venture in 1957

IN 1927, J. C. "Cam" Donaldson, as manager of a 26-store food chain in Philadelphia, tried cellophane overwrapping of meats and had to judge the venture premature.

Now, in 1957, as president of Brandon Packers, Ltd., Brandon, Manitoba, Can., he is directing a successful and expanding effort in consumer packaging. In the past year various facilities for preparing consumer packages were added and the firm is going to expand its freezer facilities in preparation for frozen meat packaging. The package design has been selected. Initial items will be the various manufactured meats, but eventually will include the red meats, Donaldson states.

In commenting on the difference in his two experiences, Donaldson is convinced the universality of the mechanical home refrigerator, with its freezer section, is a major factor contributing to the success of today's



COMPANY OFFICIALS are pleased with success of new 1 1/2-lb. sterile canned ham. Seated around table are J. C. Donaldson, Miss Minnie Peary, William Smith and Winston Lowry.

efforts in the prepackaging of meat.

The growing rate of industrialization in Canada will broaden the demand for prepackaged meats as income levels increase and provide for more leisurely living, he comments.

The Brandon packaging expansion is a broad one. It has added a new canning line for the production of the 12-oz. oblong tin of luncheon meat, and its recently introduced item, the 1 1/2-lb. sterile canned ham. The cans are lithographed and carry the firm's brand legend, "Laurel," in the basic red, white and green color pattern. The same design is used on all the packages to create a family.

The canning line uses a Globe stuffer with measuring device for filling luncheon meat cans. These are then conveyed through the Continental Can capper and sealer. The firm has added a retort room with six horizontal retorts monitored by Taylor controls. A portable hoist, mounted

on a running overhead track, is used to load and unload the retorts. Cooling is performed in the retort with the plant's well water which has a year 'round temperature of 42° F. After chilling the batch sufficiently to cause the can to concave, the water is pumped to the hasher-washer.

The canning-stuffing area is also used as the sausage-stuffing space. A new Buffalo stuffer and Famco linker have been added in this department. Two girls stuff the natural casing strands and feed them into the linker, which then discharges onto a slightly declining shallow tray. One girl cuts the strand into links of two, and two girls place them in chipboard boxes.

A novel way of bringing the setup boxes is used at this station and was suggested by the can-feeding operation, in which cans are fed from an upper floor to a conveyor that brings them to the sterilizer.

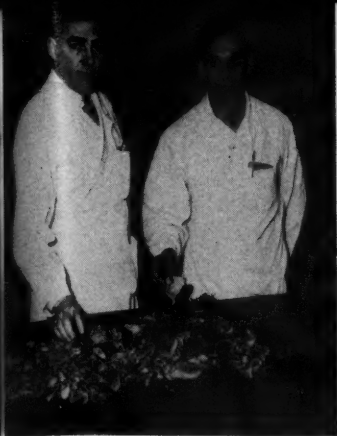
It was decided to experiment with

PORK PATTIES are formed, breaded and boxed in window-type cartons by two operators. The cartons then are tape sealed.



BRUCE MACKONEY, packaging foreman, inspects frankfurts held in special cooler for conditioning prior to peeling. Cooler has a high relative humidity and temperature of 37°.





BACON CHIP production is supervised by John Kusela (right). Harley Campbell, plant superintendent (left), examines product.

feeding setup cartons for the linked pork sausage line. Management is pleased with this technique and is exploring the possibility of setting up all boxes for the plant at one central point and conveying them to the packaging stations, asserts William Smith, assistant manager of the Canadian organization.

There are several advantages to this technique: 1) No valuable space is occupied within the stuffing area with stored knocked-down or setup boxes; 2) There is none of the cluttered appearance found in operations where the knocked-down boxes are stored underneath the assembling table; 3) None of the packaging material is damaged in cleanup nor does it inhibit the use of high pressure mechanized cleaning; 4) Lessens the misuse of packaging material, such as converting it to standing pads; 5) Provides a better inventory control, and 6) With standardization on box sizes, it permits utilization of setup machines that might not be economically justified in terms of one line alone.

The stuffing room also has a Ty-Linker unit for the production of

HUSBAND AND WIFE team, Jack and Joan Mayers, plant chemists, examine pickle.



skinless frankfurters and a Holly-matic unit for the production of various patties. Besides the conventional beef patties generally made with this machine, the firm forms pork patties with the unit. Some of the pork patties are breaded. Winston Lowry, sales manager, says the breaded product has a good acceptance, as the fat of the product imparts to the breading a tasty crispness, while the breading locks in the spice and seasoning flavors.

Another specialty prepared in this room is bacon chips, made from bacon rind. These are first tendered by cooking and then fluffed by deep fat frying. The product is then bagged in a rack-size pouch.

Recently the firm added a new bacon slicing and packaging line, utilizing a Dohm & Nelke forming press, a U. S. heavy-duty slicer, and Great Lakes Stamp sealers. One girl operates the press and slicer; one grades and ladles the bacon onto flat bacon board, passing the second and third grade bacon to another operator who makes the final grading for these two classes. This girl forms the packages which are placed on a table for overwrapping at the end of the slicing.

Two operators make weight for the units and six position the shingled bacon and lock the single side and bottom flap of the bacon board. Two other operators make the overwrap, with the first operator placing the cellophane sheet on the locked board, making the bottom fold, tucking one end and feeding it under the conveyor seal. The second operator tucks the other end and makes the seal against a vertical sealer plate. By sealing the second end separately, the sheet is tucked tightly against the board and has a minimum of horizontal movement, states Bruce Nackoney, packaging foreman.

The final operator sets up, fills and seals the shipping cartons.

For the preparation of sliced sausage meat in consumer packages, the firm has a shingling-stacking U. S. Slicer, two check scales with suitable holding trays for the cello sheets and colored labels, and a Great Lakes Stamp conveyor sealer. Chubs and butts are prepared with a Visking stretch pouching unit and sealed with industrial tape.

In the past year the firm has installed a frankfurter conditioning holding cooler and packaging room for its skinless product. The holding cooler, which holds nothing but skinless frankfurters, has a higher humidity than the other coolers, as management has found this materially aids in machine-peeling of the frankfurters. Temperatures are held at 34° to 35° F.

In the packing cycle with a Ty-Linker unit the frankfurters are peeled in advance of packaging and held in plastic trays. During packaging, the groupings are sealed and placed in small trays which travel to the overwrappers.

The packages are formed with backboards and printed cello sheets. The initial bottom and end seals are made with a transparent industrial tape and the final seal is made with a Great Lakes Stamp conveyor sealer. Management believes the extra sealing effort with the tape and the heat sealer gives it a tight package that can withstand the rough handling which often occurs in self-service merchandising.

A wide-belt conveyor carries the filled trays to the sealers and the tape-sealed units to the heat sealer, and returns the empty trays.

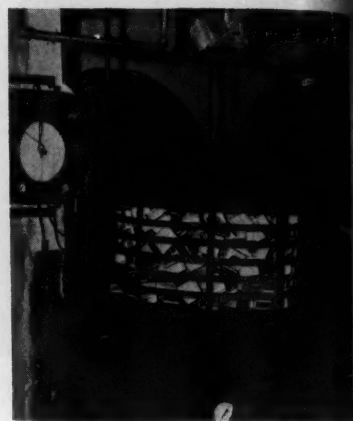
The firm also prepares various rolled-and-tied beef and veal products which are stuffed into printed fibrous casings and frozen. This meat, which

ROLLED VEAL, another specialty item, is wrapped in caul fat and packaged in a pouch.





ASSEMBLED BOXES are fed to pork sausage packing station by chute (against wall in background) from general storage area on second floor. This system reduces handling.



PORTABLE HOIST on track is used to service six retorts used in canning operation.

is sliced in the retail store to a thickness desired by the customer, or sold as a whole roasting piece, is gaining wide consumer acceptance, explains Miss Minnie Peary, vice president. It is a convenience item that can be tailored to the portion and thickness requirements of the individual customer.

Recently the firm has entered the hotel supply business, furnishing meats in the form of specific primal cuts. These are wrapped and boxed in shipping containers.

A new order assembly room facilitates loading for the firm's two branch distribution operations maintained in the Winnipeg and Port Arthur areas. A large truck trailer makes the daily run to Winnipeg, where the load is then transferred to the firm's four city delivery trucks. The branch in Port Arthur is serviced via overnight rail-refer service.

Each of the branches has a will-call trade for which ample stocks are carried. In the holding cooler the orders are assembled by four shipping clerks, assisted by stock runners. As the orders are boxed and scaled they are pushed onto a live conveyor that carries the shipping containers to the order assembly room. Here one man places them on the proper skid for drop-off delivery.

Other improvements were made in the plant to keep pace with the expansion in processing and packaging. Two new smokehouses were added. These units are controlled with Powers instruments. A Boss Permeator was purchased to shorten bacon curing time.

A new laundry room with a mangle, dryer and presser was added. Since the plant kills about 160 head of cattle daily and employs about 250, the laundry load is relatively heavy and requires one full-time op-

erator. Better service at a lower cost is the advantage of having a laundry room, Donaldson points out.

In the rendering department the firm has added an inclined screw conveyor which, through a swivel type chute, discharges the hashed-washed material to one of three melters. The plant is a single-level operation and consequently some economic means of loading the melters had to be devised.

The need for controlling the quality of the processed foods becomes more critical as the scope of packaging increases, states Donaldson. To satisfy this need the firm has expanded its laboratory facilities and staff. A husband and wife team, both graduate chemists, now performs quality-control functions.

Supplementing the functions of the control laboratory, which performs the usual qualitative analyses on product, the firm has a taste test panel that regularly samples production items for flavor and texture conformity.

Jack Meyers supervises product quality control and works with the

production and packaging departments. Mrs. Joan Meyers is the plant chemist and runs the various tests required to determine quality levels in terms of moisture, salt, etc. Currently, the two are developing a formula for beer sausage in anticipation of a growing demand for this type of product within Manitoba, where liquor laws recently have been liberalized.

With the increasing use of packaging machinery, management has found it prudent to designate one man as the servicing mechanic. This centralizing of responsibility has improved the skill of the mechanic and lessened down time. The servicing mechanic is sent to the various schools conducted by the suppliers to improve his knowledge of the equipment. Since he is charged with the proper functioning of the various packaging machines, he exercises a high degree of preventative maintenance, and as his familiarity with the units increases so does his efficiency, reports Donaldson.

The firm has found this division of mechanical responsibility to be profitable, even though its mechanical staff is limited to three employees.

Located at a considerable distance from a large city, the mechanical staff has a fully-equipped machine shop and carries a full inventory of parts. As an example, for maintaining the 200 electrical motors in the plant, there is a spare-parts inventory of 25 electrical motors of varied horsepower. The shop is also equipped with power tools to fabricate parts, such as a gear or small shaft, to reduce unnecessary work delays.

The firm daily kills about 250 hogs and 160 cattle and manufactures about 80,000 lbs. of sausage per week. It is a federally inspected plant and ships to both the east and west areas.



ONE EMPLOYEE performs all laundry functions, including ironing of work clothes.

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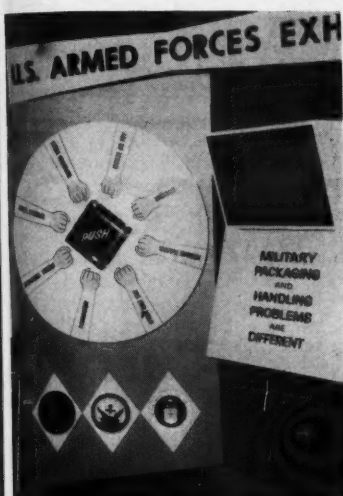
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AMA Show Covers All-Industry Packaging



MILITARY EXHIBIT stressed demands placed on package construction and handling. Photo at bottom shows one of the meat packaging exhibits which drew many visitors.

MORE than 36,000 businessmen examined the latest in packaging as displayed in Chicago-land's huge International Amphitheater, at the American Management Association 26th packaging conference and exhibit. Among the exhibits featured were box-closing machines—an air-operated unit which staples 550 boxes per minute with eight staples, and another unit which automatically pulls the strapping band into position, cuts it and spot welds.

There were curved slat-type conveyors and a portable transfer disc that moves boxes from one conveyor to the next in tight spots; numerous new films with emphasis on polyethylene; consumer foil packages in oven-ready style, including a new breaded cutup chicken; bagging machines that carry out the complete bagging operation from positioning the bag under the feed spout to stitching it. Also on display were many bulk-type fiberboard containers designed to lower shipping costs, and a knock-down metal tote box that conserves space in dead heading.

Concurrent with the exhibition at the south side amphitheater was a conference held at the Palmer House, where industry experts discussed many phases of packaging.

One of the conference sessions was devoted to the packaging story of H. J. Heinz Company, Pittsburg, and a review of developments by packaging engineers from the forest products laboratory, USDA, Madison, Wisconsin.

More than a million dollars in packaging costs was saved last year by the Heinz company because of intensive study of many small details. For instance, reducing the weight of

14-oz. bottles by 1 oz. decreased the shipping weight by 150,000 lbs. on every million dozen bottles when filled. How Heinz was able to curtail its packaging costs was ably presented by a panel consisting of C. L. Rumberger, vice president, research and quality control division, and members of his staff: F. C. Majorack, manager product development department; K. F. Lang, head, packaging and sterilization department, and Jan MacPhail, department head, statistical quality control. These Heinz experts presented the company packaging story and highlighted some of the tangible economies effected.

Considering 1948 as a base year, the firm's raw materials and unit labor costs have been maintained at a comparatively normal level, while packaging costs have gone up 151 per cent. Labor costs have increased, but method changes have kept unit costs at the base. When asked how the Heinz company was able to control raw material costs, Majorack explained that the recipes for products are constantly being re-evaluated in terms of ingredients. Changes are made only after careful laboratory analyses and market-testing.

In the past several years the firm has increased its canned soup sales from 30 to 50 per cent, and, at the same time, lowered raw materials costs by 3 to 8 per cent.

In evaluating a new product the firm relies to a great extent on a consumer panel it maintains. The reactions of about 70,000 visitors who come to the Pittsburg plant each year are given careful consideration.

Majorack, in the panel discussion, cautioned against making product changes just because of a demand by

"it didn't match when I got home"



It's unbelievable!

*Well-
I'll be—!*

You can't control store lighting... but
KVP can plan your packages for it.

You've probably heard your wife make that complaint
... maybe many times.

Clothing, floor coverings, draperies, upholstery change
color with maddening frequency between store and home.

What happens? Store lighting is different from home
lighting. Red isn't always red—or blue, blue—
or green, green!

On your food packages what may look "good enough
to eat" under one light may actually look
unappetizing under another!

Right colors are so important in your selling that
KVP has done something about color selection and
control that opens a whole new area of color appeal
on overwraps and wrappers.

It's an amazing story—hard to believe until
you see it yourself. Write for
full details today.



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a few customers. The comments of a vocal small group may not reflect the taste preferences of the millions of consumers.

He cited as an example the globe-style ketchup bottle. The company had received many requests from consumers who wanted a bottle that would permit spooning from the container. The company heeded these requests and the new bottle was placed in test markets in competition with the conventional octagon-shaped unit. After a reasonable time, a check was made on the experiment. The ratio ran 16 to one against the new bottle. Later, its lack of consumer acceptance dropped to a 60 to 1 ratio, and the globe-style bottle was discontinued.

LABELS: Changes made in Heinz labels were shown with colored slides. While the firm has retained to a large degree its original keystone trade-mark, it has from time to time modernized the label presentation. Some labels use a platter presentation, or vignette, as Majorack classified it. Others carry simple lettering.

He advised against a wholesale change of old for new, as the old label frequently has customer loyalty. The packer recently changed his various bean can labels from the keystone pattern to the pictorial old-fashioned bean pot. While the pork and bean label clicked, the vegetarian label had to be scrapped. It lost sales, which were regained only with the reuse of the old label. Another element of continuity in the Heinz label is the lettering style; modern futura boldface dominates the type style. There is no hard and fast rule on the practicality of label change. Each must be evaluated by itself.

He asserted convenience in package design is a must. He cited the transfer of baby food production from tin to glass as the consumer thinks food keeps better in an open glass jar. He called attention to the placement of a spout on the cereal packages; the screw-off cap on ketchup jars, and the packaging of pickles in units of one or two per pouch to permit single-meal consumption.

The package must be informative, carrying the standard facts of what it is, how much it holds, who made it, in addition to other information such as meal serving possibilities. The package designer must create a unit that will help motivate people to buy the product, Majorack stated.

A keynote to the packaging cost savings is the "tech" session. This is a meeting between the supplier and Heinz personnel at which changes, problems, etc. are discussed, stated Lang. Some of these meetings are at



STEPS IN THE development of the Heinz package were discussed by panel members R. N. McCash, C. L. Rumberger, L. A. Appley, F. C. Majorack, K. F. Lang and Jan MacPhail.



QUALITIES OF WOOD packaging materials were reviewed by J. W. Kruger, R. S. Kurtenacker, T. B. Heebink, L. C. Anderson, K. Q. Kellicutt and R. K. Stern, packaging engineers.

the suppliers' plants, others at the Heinz plant. Some of these meetings are scheduled to solve a specific problem, and recently the firm has a regularly scheduled program for packaging "tech" sessions.

Another cost-saving method adopted is statistical quality control on packaging supplies. Originally started in 1953 with glass jars, it is now being expanded to include cans, labels, and closures. In setting the standards by which the supplies will be judged, the cooperation of the supplier is essential, Lang stated. Once the standard for any item is established, this information should be passed on.

Lang cited some of the steps taken to curtail packaging costs. He cautioned that all were carefully evaluated with tests and initiated in co-operation with the supplier. A shipping-case-burst-test specification was lowered from 200 to 175 lbs. and gross weight from 65 to 40 lbs.; an extruded polyethylene was substituted for a cellophane-polyethylene laminate; several closure sizes were re-

duced by a few millimeters; a regular slotted case was substituted for an open-end case; colors on lithographed cans were reduced from six to two; one coat of protective painting for closures replaced two coatings; the base weight of tin plate used was reduced; a single wall was substituted for a double wall on a shipping carton, etc. In all there were 16 modifications made and they saved well over a million dollars in packaging supply costs, Lang reported.

Statistical control has reduced the amount of overfill to 1/20 oz. on bean-filling operations with high speed fillers, stated MacPhail, a panel expert. The program was started in 1955 when 1/8 oz. was the standard overfill. Dividing the conventional markings on an over-under scale which read in 1/8 oz. was the start of the program. Some company supervisors had misgivings about the program, but now all support it. Initially, the checks were made at a station away from the filling machine. Later, management found that it was best to check scale and plot the re-

sults at the filling station, as this technique stimulates the enthusiasm of the operators and the mechanical force who have contributed greatly to improvements that make the program possible, MacPhail said. He showed a slide of the charts plotted and the scale used, an Exact Weight Shadograph. He hopes eventually to reduce the overfill to a 1/50 oz.

Some of the improvements made were increasing the diameter of filler pipes, closer control of product temperature, level of product in filler, etc. The improvements are used at all the firm's plants and are aimed at reducing the amount of spillage.

Damage to cartons, where they constitute the original package, has also been reduced with statistical quality control. Formerly carton-damage costs averaged \$30 per department per day. Now they are about \$10.

Two interesting facts were developed in the question-and-answer period followed the formal presentation. Packaging color, as such, need not be associated with the product, but it must be a pleasant color. For example, the color on the vegetarian bean can, which features the keystone, is green. The new Heinz labels make use of red, blue and orange. Again in making a market test, repeat sales

must be used as the gauge of consumer acceptance of the product and not the initial sales which fill the distribution pipe-lines.

WOOD: Pallets, fiberboard, wood boxes, crates and cushioning were the topics discussed by a group of packaging engineers from the forest products laboratory, USDA, Madison, Wis. The group headed by K. W. Kruger, chief, division of packaging research, forest product laboratory, included, T. B. Heebink, L. O. Anderson, R. S. Kurtenacker, K. Q. Kellicutt and R. K. Stern.

Last year 50,000,000 wooden pallets were manufactured with an estimated value of \$125,000,000, reported Heebink. The selection of the correct pallet is just as important as the industrial truck whose work it will facilitate, as each truck will require on the average about 2,000 pallets.

Improper fastening is the cause of the majority of pallet failures and poses the most frequent pallet maintenance problems. The common smooth-shank nail should be clinched when used in pallet construction. The cement-coated nail is no longer permitted in most military specifications because its higher initial withdrawal resistance is not permanent when the normal changes in moisture of the wood lessen its bind. Spiral-grooved and annular-grooved nails have greater withdrawal resistance than common nails, particularly when the wood undergoes changes in moisture content. A slide depicted the newest technique of binding the deckboards to the stringers in which a threaded bolt end is mated to a counter-sunk nut. The mushroom head of the bolt is also counter-sunk.

Hardwood, although it weighs more, is preferred for repeated use. The component parts should be free from decay, large knots, cup and wane. He noted that sometimes too much emphasis is placed on absence of knotholes which hikes the price of the pallet. If the knothole does not exceed one-third the width of the board, it has no marked effect on the board, Heebink stated. The greatest single factor affecting serviceable life is moisture content. Lumber used in pallet construction should be dried until it contains less than 20 per cent moisture.

Well-dried lumber has greater strength, dimensional stability, less likelihood of defects due to shrinkage and offers greater resistance to insect fungus damage. He noted that the FPL is devising a calculator that will give the proper thickness of deckboards for a given load under a specific type of pallet construction.

Post-type pallets in which the forks

well dressed beef



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of a truck can enter from any side have no appreciable difference in usable strength from the full stringer units. Heebink stated.

More than half the fiberboard box's compressive resistance is lost when its moisture content is increased from 7.5 per cent to 20 per cent. While maximum resistance to impact is attained, when the moisture is at 20, it drops sharply above and below this figure. A packaging industry specialist pointed out that impact resistance is no particular criteria of the usefulness of a box as it is the measurement of an accident, while compression actually measures the weight pressure constantly applied which the box can support. Kellicutt states the FPL has charts for planning stacking heights in storage for different types of fiberboard boxes.

It is interesting to note that in the discussion on cushioning, Stern, another panelist, showed 12 types of cushioning materials. One of these is made from a rubberized-ridged cattle hair which, from a performance standpoint, he rated the highest.

In the discussion period a member of the audience questioned the value of a tumbler-type unit for measuring the durability of pallets. Heebink commented that most pallets are damaged when empty but stated that plant discipline could cut this loss.

Several interesting facts were presented by A. C. Nielsen, jr., executive vice president, A. C. Nielsen Co., Chicago, in his presentation on the dominant position of packaging in today's consumer market.

Between 1952 and 1956 products with built-in convenience—so called packaging maid service—increased their sales by 124 per cent, while items offering little convenience increased only 10 per cent, about equal to the population increase. This trend has been expanded to include the retailer. In a survey conducted by the Grocery Manufacturers of America, 58 per cent of the firms replying stated they made packaging changes, including tear strip cartons, to simplify the retailer's store-stocking operations.

He also noted that 9.3 per cent of the stores, those with sales volume of over \$300,000 per year, handled some 68 per cent of the packaged commodity business. In these the average housewife will find some 6,000 items on which to spend her average weekly \$16.25.

Nielsen also stated that in recent years the sales of large-size packages have doubled while those of small sizes have declined 28 per cent.



GREASEPROOF PROTECTION

Here a Rhinelander Greaseproof paper protects against outer grease penetration and rancidity development—and also provides a stay-fresh appearing easy-to-print sanitary wrap.

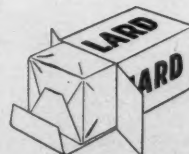
Many Rhinelander Glassine and Greaseproof papers are tailored to the requirements of the meat packaging industry . . . they are ideal for ham and bacon wraps, lard and sausage innerwraps and labels. One of them might well do your job better, and at lower cost.

Paper board is protected against grease penetration by laminating with a Rhinelander Glassine or Greaseproof paper. Effective and low cost, too!

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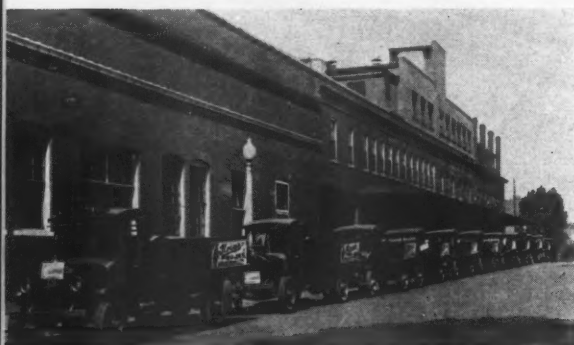
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TOTAL OFFICE force of Krey firm in 1910, the company's 28th year, was composed of five persons shown above. Office staff today exceeds 150. Young man standing by rolltop desk is C. E. Bischof, now secretary and treasurer (see top photo on opposite page).



Krey Has Been



TOP-QUALITY meat products and top-level industry leadership have been twin contributions of Krey Packing Co., St. Louis, which is celebrating its 75th anniversary this year.

Still largely a family business, the company was started in 1882 by the late John Krey and his son, Fred, in a small building near their home on the city's north side. They supplied their neighbors with meat, and sold to butcher shops from a tarpaulin-covered, horse-drawn wagon.

Today, Krey Packing Co. is the largest independent meat packer in Missouri, slaughtering one of each seven hogs and one of each 20 cattle killed in St. Louis. Its products are known in every state in the union and in many foreign markets. Krey's main plant in St. Louis covers more than a city block. The multimillion dollar concern also operates a canning plant and a dry storage warehouse across the river in Belleville, Ill., as well as a processing plant in San Francisco.

Slaughtering and meat processing were necessarily a cold-weather business in the late 1880's and '90's when the Kreys were starting their business since there were no facilities for refrigerating quantities of meat. Near the Krey home, however, was an icehouse in which ice harvested from the frozen Mississippi during the winter was stored for use during the hot months. The Kreys wisely

EXTERIOR VIEW of plant, in second from top photo, was taken about 1924. Posters on trucks advertise Krey's No Jax skinless frankfurters. Truck with flag was photographed in 1920 with driver Edwin Lippert alongside. Lippert, who started with Krey on September 4, 1917, still is a company truck driver. Photo of truck, an early electric vehicle, boosting X-Ray hams, bacon and lard was taken in 1916.

decided to move their entire operation into the icehouse, and the company has been in the meat packing business on a year 'round basis since that time.

St. Louis proved to be a good town for a meat packing plant, with plentiful supplies of livestock shipped in by rail and river boat. In the late 1890's, Fred Krey succeeded his father as president and the young company

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Showing Them In Missouri and the U.S.



KREY OFFICERS discussing new products are (l. to r.): John E. Stephens, vice president in charge of beef operations; John F. Krey, II, president; John Krey Stephens, vice president in charge of pork operations, and C. E. Bischof, secretary and treasurer.

began to prosper and grow. The federal Meat Inspection Act was passed in 1906, and Krey was one of the first packers authorized to ship in interstate commerce when the new law went into effect that fall. Krey products have been under federal inspection ever since.

Another major industry development in 1906 was the organization of the American Meat Packers Association, forerunner of the American Meat Institute. Fred Krey was one of the pioneers in this first nationwide association of packers, and served as its president in 1913 and 1914.

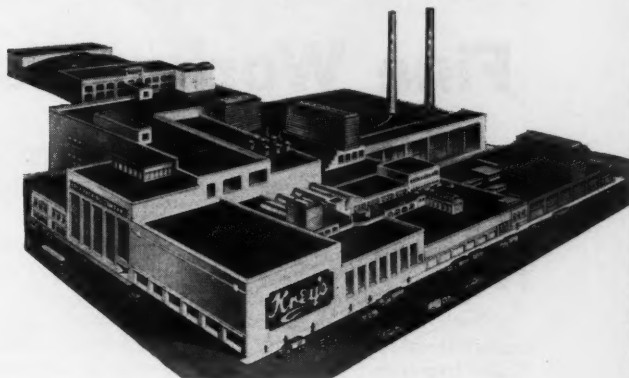
Krey had been killing a few cattle for use in its sausage operation but did not get into the beef business on a scale of any size until 1917, when the beef division was organized under John E. Stephens, son-in-law of Fred Krey. Initial capacity was 50 cattle a day. Present capacity is 150 cattle a day, and about 15,000,000 lbs. of beef, veal and lamb products were sold by that division in the last fiscal year. Fred Krey had led the pork division to a volume operation by World War I.

The company sold its meat products under the X-Ray brand during those years, but began using the Krey name on some products in 1926. By 1930, the X-Ray brand had been dropped completely and all products were sold under the Krey brand name. Among new products of the mid-20s was the skinless frankfurter.

In 1929, a new beef cooler was built at the main plant at 21st and Bremen sts., and the capacity of the hog kill was much increased. Fred Krey turned control of the business over to the present president, John F. Krey, II, in 1935, and the company continued to forge ahead in operational techniques. The firm helped pioneer the use of rotary smokehouses and was among the first to pump hams in the late 1930's.

The cut and trim floors of the main plant were completely remodeled, modernized and increased in capacity in 1942. The San Francisco processing plant was opened in 1948 to serve the west coast. A year later, Krey entered the canning field. The new operation quickly outgrew the facilities of the main plant, and a special canning division was opened in Belleville in 1950.

The Krey family has continued to serve the industry as well as the firm. John F. Krey, II, grandson of the original John Krey, was chairman of the board of the American Meat Institute for four terms—1946 through 1950—and still serves on the Institute's board and executive committee. He also is chairman of the National Live Stock and Meat Board. John E. Stephens, Krey vice president in charge of beef operations, is the brother-in-law of the president. John Krey Stephens, vice president in charge of pork and canning operations, is a nephew of the president and a great grandson of the founder.



St. Louis ↑



San Francisco ↑

Belleville, Ill. ↓





FROZEN STEAK, sized to satisfy a man's appetite, is checked by Dave Glazier, William Brown and Harry Hoenselaar of company.



RECORDING MACHINE picks up telephone order being given to William Brown, thus helping to eliminate possible human errors.

Fine Workmanship Wins Goodwill

Organization of work and delegation of responsibility make small purveyor's work easier and increases customer satisfaction.

ALL meat purveying firms are organized to render specialized customer service as this, with their skill in meat cutting, is one of the items they sell.

Atlantic Packing Co., Detroit, a purveyor, has a unique organizational procedure for providing customer service that is largely free of management supervision. Company president William Brown devotes full time to meat purchasing and sales supervision, knowing that the mechanics of customer-servicing will be performed properly. He does not, for instance, pop into the fabricating room to see if Moe's Restaurant is getting its club steaks cut an inch thick with the tail off. He knows this will be done.

The key to the system is efficient delegation of responsibility and a corresponding accountability with respect to workers. The plant has four order-fabricating butchers. The responsibility for plant operations has been delegated to two men, Dave Glazier, production superintendent, and Harry Hoenselaar, shipping superintendent.

The control on service performance starts with the receipt of the order. If this is a phone order, a tape record is made with a device that records the phone conversation. If there is any question as to what the customer

ordered, that portion of the recording can be played back. The recording unit has repaid its cost of \$800 many times over, Brown reports. For one thing, the plant's six field salesmen are extra careful when they phone in orders as they know mistakes can be traced back to them. Then, if a customer should make a mistake in ordering, the portable recorder, which is no larger than a standard phonograph, can be taken to his place of business and played back to him for confirmation. While "the customer is always right," and a correction is made if he demands it, the company's carefulness is established.

Orders go to the production superintendent's desk where they are separated as to time of delivery—*a.m.*, *p.m.*, or the next day. Then they are pegged on one of four workboards from which each butcher draws his work. There are several advantages to the technique, states Glazier. First, definite accountability is established, as the number of each butcher is placed on the order. Second, the workload is equitably distributed. Third, orders needed for the next delivery are put up first even though they may arrive last. If one butcher's order must go out on the next delivery and he is obviously not able to meet this



BUTCHER LAYOUT demonstrates the division of work that is practiced to promote maximum employee efficiency and workmanship.



AS ORDERS ARE prepared they are placed on rack trucks for movement to wrapping and shipping station close to loading dock.

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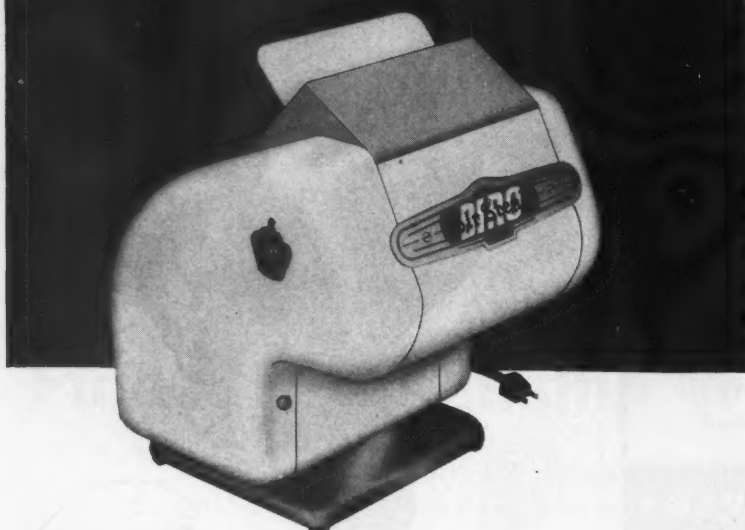
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SALES OFFICES: Rhinelander, Wisconsin . . Chicago, Illinois . . Haverford, Pennsylvania . .
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Heavy Duty Packer Production



Your cutting room tenderizing requirement must reach packer economy and efficiency. These same machines—Biro SirSteak HD-8 and HD-9—are processing profits for the major packers and modern super markets alike with identical efficiency. Write for specification data.

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BERTH. LEVI & CO., INC.
1882 "THE CASING HOUSE" 1957

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time schedule, these rush orders can be reassigned. This departure from routine is not the practice as the butchers, for the most part, work on orders from what might be termed their own customers. This practice familiarizes the butcher with each customer's personal requirements as to thickness of cut, type of trim, etc. As an office check, the firm also maintains a file on which this type of information is listed. This information is gathered from the initial order or noted when a customer expresses a desire to change his specifications. Fourth, the assignment of work to a specific butcher puts him on his mettle. It encourages good workmanship as each butcher knows his cutting craftsmanship will be appreciated. The butchering area layout is designed for efficiency. Each butcher



INDIVIDUAL STEAKS are packaged in poly pouches for maximum protection of quality.

has his own block and a scale which is used for portion-control work. Each of two butchers shares a power bandsaw located between them. In front of each butcher is a stainless steel table on which the finished orders are placed with a tagged order number similar to the original order.

Here, too, the primal cuts needed for the order are placed. Working from the pegboard a stock runner keeps the butchers supplied with the meats they need, and picks up the finished orders and places them on rack trucks for movement to the wrapping and shipping desk. Freeing the butchers of any meat lugging or wrapping operations increases their efficiency, says Glazier. Their efforts are exclusively confined to knife-work. Furthermore, the other work is done by a lower-scaled utility man.

The wall behind the butchers work

area is sheeted with stainless steel. It enhances the appearance of the area and simplifies the sanitation. The balance of the wall is painted once a year to fortify the spirit of workmanship that the organizational procedure is designed to foster.

The truck lots are wrapped and held in readiness for loading. The delivery truck backs into the plant adjacent to the shipping area and is loaded within a minimum of time.

As the orders are being wrapped the shipping clerk visually checks to see if the product is as ordered. As protection for the product, the larger primal cuts are first wrapped in a parchment butcher paper and then stockinnetted. Since the cuts are relatively expensive meat, the extra precaution, which eliminates the risk of soiling and consequent trimming by the customer, is more than justified, states Hoenselaar. Prior to wrapping, all beef cuts are rolled with the firm's brand name.

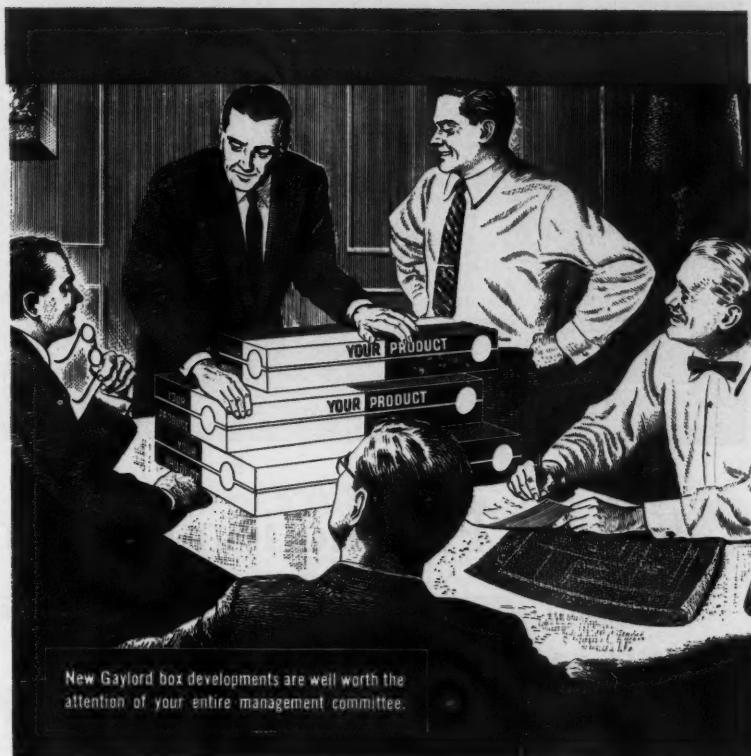
Another packaging protection used by the firm is the placement of various fabricated meats, such as machine tendered steaks, in polyethylene pouches, and lining shipping container with poly. This added protection retains the meat juices and protects against freezer burn if the meat is frozen either at the plant or the cus-



PRIMAL CUTS are wrapped in butcher paper and then overwrapped in stockinette.

tomers freezer. When frozen, the poly-pouched steak can be peeled away easily.

The firm recently introduced a consumer package of beef steaks which come in either a sandwich size or a he-man size weighing 1½ lbs. These steaks are wrapped in Saran and packed in a colored wax box which features the organization's brand name, "Black Angus."



New Gaylord box developments are well worth the attention of your entire management committee.

ARE YOUR BOXES 1957 MODELS?

How long since you've reviewed your boxes? Packaging development moves fast. Boxes can become "dated" in just a few years.

Gaylord is constantly developing new protective designs, using new specialized materials, new engineering techniques, new box-making methods, new printing ideas.

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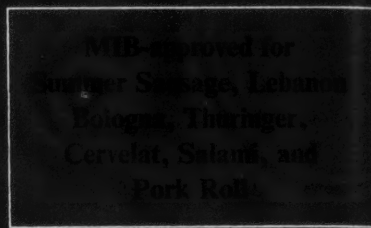
DIVISION OF CROWN ZELLERBACH CORPORATION

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Accel

(Lactic Acid Starter Culture, Merck)
(Phosphoric Acid, Merck)



Key to Production of Summer Sausage in only 48 Hours

Merck is pleased to announce that it is now manufacturing Lactic Acid Starter Culture under licensing agreement with the American Meat Institute Foundation. Developed by AMIF research to speed production of tangy, high-quality Summer Sausage, this important new product is sold under the trade name ACCEL (Lactic Acid Starter Culture, Merck).

ACCEL needs no introduction to sausage manufacturers who have read AMIF circular No. 22 entitled "7 Steps," or any of the numerous articles on this new development.

This process for the production of Summer Sausage has been demonstrated repeatedly at the Foundation, and has been used successfully in production runs by many leading packers. The advantages of new ACCEL are clearly established.

This new method sharply reduces product failures and permits positive control over product flavor, uniformity, and quality.

ACCEL, introduced during mixing, insures prompt, natural development of traditional Summer Sausage flavor—without additional equipment. Processing time is reduced by $\frac{1}{3}$ to $\frac{1}{2}$ (as shown in table). ➡

OLD vs. NEW AT A GLANCE

STEPS	OLD METHOD	NEW ACCEL METHOD
Grinding and Mixing.....	¼ HOUR	¼ HOUR
Holding in Cooler.....	72 HOURS	ELIMINATED
Mixing.....	¼ HOUR	ELIMINATED
Stuffing.....	¼ HOUR	¼ HOUR
SMOKEHOUSE		
Drying.....	16 HOURS	16 HOURS
Tempering and holding.....	24 HOURS	ELIMINATED
Smoking and heating.....	32 HOURS	32 HOURS
TOTAL PROCESSING TIME	144¾ HOURS	48½ HOURS

**SEND FOR FREE SAMPLES
AND FULL INFORMATION
ON PROCESSING**

MERCK & CO., INC.
CHEMICAL DIVISION
RAHWAY, NEW JERSEY



Expanded Enforcement of P&S Act Pleases Cowmen

Expanded enforcement of provisions of the Packers and Stockyards Act was commended this week by officials of the American National Cattlemen's Association. Radford Hall, executive secretary, said that recent emphasis by the USDA on investigations of trade practices of packers and of livestock buyers and sellers is "in line with our requests" for stronger enforcement of the act.

"It also appears that the Department, with its relationship with the Federal Trade Commission for investigation of 'non-meat' activities of posted firms, has adequate power to protect the interests of producers and the public," Hall said. "We are also pleased that emphasis is being placed on extension of 'posting' to more marketing facilities. This should minimize inequities existing between posted and non-posted markets."

Hall emphasized that producers can do more themselves to achieve better marketing conditions.

"For instance, the 'one-day' market can be broadened by greater producer cooperation and understanding," he said in applauding renewed attention of shippers to the "old problem" of developing more even distribution of shipments throughout the week. Hall also pointed to greater producer use of market news and trend information and to broader understanding of buying and selling practices as good "aids for getting the top-dollar for our crop."

AMI Summer Advertising To Feature Cold Cuts, Franks

Franks and cold cuts will get top billing in the American Meat Institute's next full-color advertising, scheduled for June through August when interest in these items is big.

Full-color pages in the *Saturday Evening Post* and the four women's magazines distributed in supermarkets will highlight the nutrition and appetite-appeal of franks and cold cuts. The first advertisement of the sausage series will appear in the June 11 issue of the *Post*.

A point-of-sale program in about 20,000 supermarkets throughout the country will back up the advertising at the retail level. The Institute will distribute 30,000 full-color store kits on request only from a selected list of retailers' organizations. Institute members may order kits at \$1 each to service customers that the Institute will not be able to cover.

FAR-ZUPERIOR Products

designed especially for Locker Operators, Small Packers and Slaughterers



Hog Dehairer

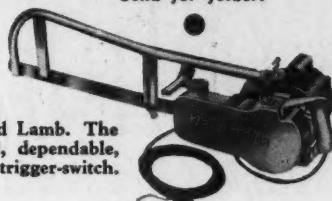
The Ittel Hog Dehairer is a strong, compact unit . . . enables the operator to handle the dehairing operation with a minimum of time and effort. Easy to add related equipment such as Killing and Bleeding Rail, Shackles and Throw-In, Electric Hoist, Scalding Tank, Thermometer, and Gambrelling Table.

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Splitting SAW

Here is one of the finest Splitting Saws on the market . . . for Beef, Hogs, Veal, and Lamb. The "Far-Zuperior" is well-balanced, powerful, dependable, low-priced. Splash-proof motor. Safety trigger-switch.

Get full details.



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- Gambrelling Tables
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- Scalding Tanks
- Knocking Pens
- Splitting Saws
- Hog & Poultry Singers
- Dial Thermometers

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Sales and Engineering Company
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Test Fat Content in 15 Minutes!

Rapid testing is here to stay! Standardize the high quality of your products for greater consumer acceptance! It's EASY! Even non-technical personnel can make rapid Steinlite tests anywhere in your production line!

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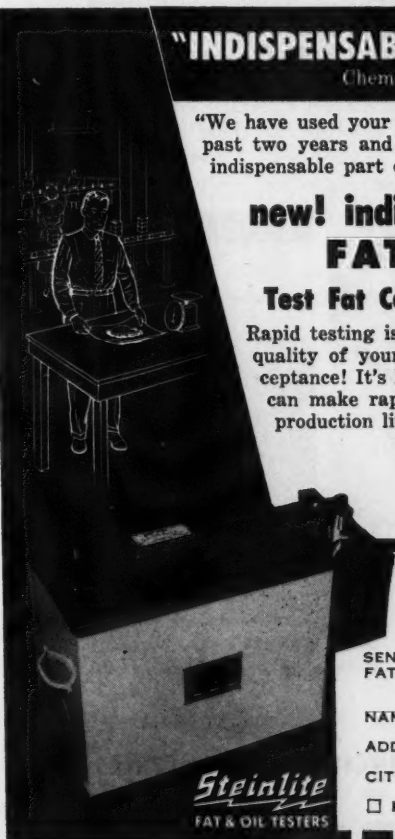
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Quality Control



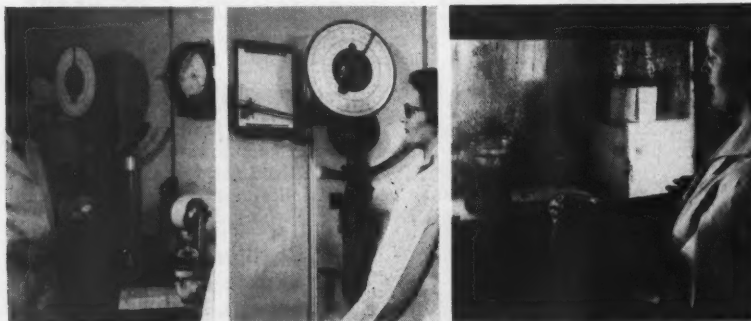
of CINDUS meat covers means to you:

You can be sure that each CINDUS product meets your specifications. Use of tough, uniform-quality Cindus covers

ASSURES GOOD CUSTOMER RELATIONS . . . your meat arrives in the same condition it leaves your plant;
REDUCES LOSS in packaging . . . CINDUS meat covers slip on quickly and easily without ripping;

ELIMINATES REJECTION of government orders due to sub-standard covers . . . each and every CINDUS cover made to government specifications conforms to those standards.

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content. These continuous checks . . . on raw materials and work in process as well as on finished products . . . are your guarantee that all CINDUS meat covers, barrel liners and cut sheets meet established specifications.

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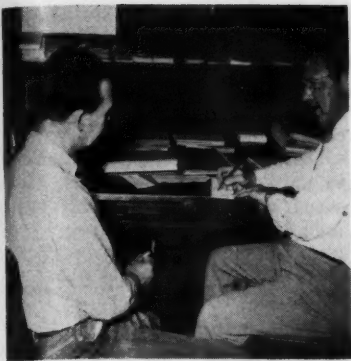
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Good Seasoning is Basic



W. L. GIBSON, right, discusses benefits of borrowing money from the credit union with James Clemons, an eight-year employee.

"We were organized to keep our people happy," says W. L. Gibson, manager of Southern Star Employees Credit Union, a credit union formed by employees of the three plants of The Klarer Co., which are located in Louisville, Ky. To make the thrift habit easy, shares in the credit union are purchased on a payroll deduction plan. The organization provides most employees with a nest egg to meet unforeseen expenses that may cause hardship when they cannot be met. About 95 per cent of the employees at the plants are members of the credit union, according to Gibson.

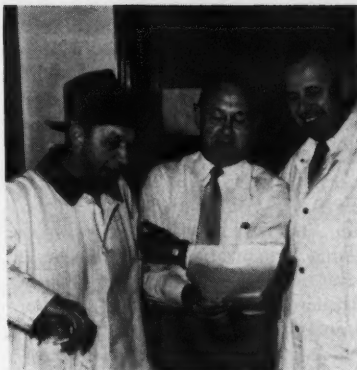
Although the SSECU is composed of employees of a relatively large company (about 1,000), it is an excellent example of the morale building potential of credit unions that can be organized with any number of people. While they are governed by federal and state laws, credit unions have a national association, Credit Union National Association, which provides information on laws governing organization in various states. The U. S. Department of Health, Education and Welfare has a copy of the by-laws governing a federal credit union.

The organization of a credit union is a simple procedure, points out Theodore Broecker, board chairman of The Klarer Co. It boils down to a willingness by management to support the initial organizational effort.

In the SSECU organization the company provided office space, equipment and forms and agreed to undertake the payroll deduction. While initially, like all credit union operations, the staff was recruited on a voluntary basis, now a paid staff headed by Gibson and two bookkeepers keep its records. Office equipment and forms now are purchased and the firm provides office space.

A seven-man board of directors

Employees Get Money Wise Through Credit Union



FINANCIAL RECORD of credit union, which has grown from initial membership of 12 in 1938 to nearly 1,000 at present, is examined by Joseph Hellmann, W. L. Gibson and Elmer Koncel, credit union officials.

elected by the shareholders, has control over the activities of the union. The present chairman of the board is Joseph Hellmann, beef sales manager, and the president is P. L. Klapheke, salesman. Office, supervision and production employees are represented on the board, according to Gibson.

The average share in the credit union is \$450. Actually the favorable return on the money invested has prompted the credit union to impose a ceiling of \$3,000 per shareholder per year.

Besides being a very convenient place to save, the credit union is a source of cash loans to employees. Gibson notes that the average rate of interest charged by the credit union is about half the conventional installment charge and about a quarter of the loan company rates. It is economical for the employee to get a loan from the credit union to finance installment purchases and pay cash for merchandise. Loans are repaid on a payroll deduction plan.

Every application for a loan is reviewed by a committee appointed by the board. This makes for sound credit extension, comments Gil Amschoff, company president. The committee knows the applicant's earn-

ing power, service record, reputation, standard of living, etc., and consequently can make an intelligent decision. If a loan is turned down, the credit union manager discusses the reasons, usually an over-extension of the applicant's resources, with him. Elmer Koncel, personnel manager, notes that legal claims from outside creditors have been eliminated since the credit union has been organized.

The SSECU has a \$350,000 paid-in surplus which has been built up through compliance with regulatory provisions. The credit union offers shareholders several advantages such as life insurance in ratio to shares and also protects the borrower in the event of death by discharging his obligation.

Why do people borrow? Gibson says the most important reason is to buy household items such as refrigerators, television sets, etc.

Most loans are for periods less than a year. However, some run for as long as three years. Based on the merits of the individual case, the credit union makes loans for car purchases. It does not make loans for new homes but does make loans for remodeling.

Management of the Louisville firm reports the credit union has improved employee morale. Typical money problems that place the employee in the hands of the loan sharks are solved almost completely. Encouraged to save, the average employee has the security that a share account imparts. Gibson comments that promotion material on the advantages of credit union share holding, prepared by the national association, is periodically attached to time cards or inserted in the pay envelope.

Nearly all firms which have credit unions are enthused about their worth in employee satisfaction. A packinghouse with a credit union which makes loans on homes, reports that the percentage of home owners among the packinghouse workers is higher than that of any other group, including the professional-teaching staff at the local university.

Flashes on suppliers

CENTRAL WAXED PAPER CO.: HARRY J. SEIFFERTT has been appointed sales representative for this Chicago company. He will serve the state of Missouri and parts of Illinois, Arkansas and Kansas. Seiffertt succeeds J. H. BURKHOUSE, retired.

YORK CORP.: J. WESLEY FLOR-ETH has been named manager of the industrial refrigeration sales midwest district office for this York, Pa. company. From his headquarters in St. Louis, Mo., he will supervise sales of York air conditioning and refrigeration equipment for Missouri, Kansas, Colorado, Nebraska, Iowa, Oklahoma, Arkansas, Idaho, South Dakota, Utah, Wyoming and parts of Illinois, Kentucky, Mississippi, Montana, Nevada, Arizona, New Mexico and Tennessee.

INTERNATIONAL HARVESTER CO.: Personnel changes in this Chicago firm's motor truck division are as follows: RALPH M. BUZARD, formerly sales manager, has been appointed general manager; LOUIS W. PIERSON succeeds Buzard as sales manager, and WILLIAM E. CALLAHAN has been named assistant sales

manager to succeed Pierson. Callahan formerly served as sales manager for the eastern region.

YALE & TOWNE MANUFACTURING CO.: Two sales appointments have been announced by this Philadelphia, Pa., firm. ROBERT L. BROWN has been named sales manager of gasoline and LP-gas powered industrial trucks. CHARLES E. HOWARD will assume the duties of sales manager for electric powered trucks and truck attachments.

FOX BODY CO.: Resumption of operations in a new modernized plant has been announced by this Janesville, Wisc., firm. The new plant is situated on the site of the old building which was destroyed by fire and manufacturing facilities occupy nearly 20,000 sq. ft.

AMERICAN VISCOSE CORP.: LEWIS M. YOUNG has been named trade show manager for this Philadelphia organization. He will assist CHARLES R. SHAFFER, chief of advertising and promotion, film division products. Also, HERBERT H. HAMBURG has been named special assistant in the New York sales department. He formerly served as special representative in the Philadelphia sales headquarters.

AMERICAN CAN CO.: E. J. DOWLING has been named sales manager for the central division of this New York company. His successor as assistant manager of the division is S. J. AUSTIN. Also, E. HOFFMAN, JR., has been appointed sales manager for Canco's Chicago district. He succeeds Austin and formerly was Wisconsin district sales manager.

STANDARD PACKAGING CORP.: EDWARD F. BURKE has been named manager of the flexible packaging division of this New York company. He will supervise and coordinate all sales, manufacturing, research and development operations at the Clifton, N. J., plant. Burke previously



E. F. BURKE

was associated as sales manager for Shellmar-Bettner division of Continental Can Corp. and Milprint, Inc.

CHAS. PFIZER & CO., INC.: EDWARD R. BOUCHARD has been named assistant director of the technical service department for this Brooklyn, N. Y., company.

VISKING COMPANY: The photos of ROBERT C. SCHOEN and PETER G. CIVELLO were switched inadvertently



P. G. CIVELLO



R. C. SCHOEN

in the NP of March 9. Proper identification appears here. CIVELLO has been transferred to the company's southeastern territory and SCHOEN has been assigned to the midwestern area.

MILPRINT INC.: ALBERT RILOFF has been named to the sales staff of this Milwaukee firm. He will represent the company in the Boston area.

TEE-PAK, INC.: RALPH HUNTLEY has been named sales representative for northern California and Nevada by this Chicago company. His headquarters will be at San Francisco.

MODERN MAID FOOD PRODUCTS, INC.: JACK SILVERMAN has been appointed president and board chairman of this Jamaica, L.I., firm.



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SUMMER
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Why not cash in on Hollenbach's long experience in the exclusive manufacture of dry and semi-dry sausage by adding the fast-selling, profit-building "314" Summer Sausage, B.C. Salami and B.C. Dry Cervelat to your present line.

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USDA Rules Stockyards Liable to Packer for Cattle Lost in Heat Wave Due to Lack of 'Reasonable Care'

A posted stockyard is under a duty to exercise reasonable care to protect packers' cattle in its custody, and the standard of care imposed by the Packers and Stockyards Act is "at the least" comparable to that required of a warehouseman or bailee for hire, the USDA has ruled.

This conclusion was announced by Thomas J. Flavin, USDA hearing officer, in a reparation order directing the Union Stock Yard and Transit Co. of Chicago to pay Illinois Packing Co., Chicago, the purchase price of 20 cattle that died of heat prostration while in the stockyard's scale holding pens. This is the first case in which a reparation award has been made to reimburse a packer for a loss incurred under those circumstances.

Illinois Packing Co., represented by attorney Irving T. Zemans, contended that the death of the 20 cattle on July 27, 1955, resulted from the stockyard company's failure to provide reasonable stockyard services, in violation of section 304 of the P & S act, and, therefore, that the stockyard company was liable for the purchase price of \$3,466.50.

Specifically, Illinois Packing charged that the stockyard company yarded and locked its cattle in uncovered scale holding pens of inadequate size for the number contained, thereby exposing them to injury and death due to prostration from the excessive heat prevailing that day. The temperature was between 99 and 100° during much of the day. The complaint contended that the stockyards did nothing to alleviate the cattle's

condition so as to avoid their death and failed to issue any instructions to employees to prevent such a loss.

Flavin found that a stockyard employee noted that several cattle were down in one pen at 1:30 p.m. but took no action for two hours and then merely attempted to notify Illinois Packing Co. employees. This inaction, in view of the abnormal weather conditions and respondent's knowledge of the cattle's distress, constituted negligence, he ruled in awarding the claim.

Liability of the stockyard company for the loss was decided originally by Flavin on October 1, but the order was stayed while the stockyard petitioned for a reconsideration. The respondent claimed that a finding of liability would have dire economic consequences to posted stockyards, making them insurers of livestock against the incidence of weather.

"No such result follows," Flavin said in an amended order issued April 11 to clarify the meaning of the reparation award. "No absolute liability has been imposed on stockyards. We have determined only that the respondent stockyard was, in effect, negligent in that it failed to exercise due care in the protection of the livestock committed to its control" by Illinois Packing.

He also rejected the stockyard company's contention that the loss was due to the packer's own alleged negligence. Illinois Packing was "entitled to rely" upon the stockyard owner to give reasonable care under the circumstances, Flavin said.

Corbett of New Mexico A & M college consulted with the group by telephone from a hospital bed.

The committee emphasized that future studies should embody such elements as the competitive position of beef, opportunities for expanding the market through greater efficiency in production, distribution and merchandising, and production of products specifically designed for market desires and needs.

Marble explained that although the committee felt that study of future possibilities would be more promising than dwelling on past problems, it did emphasize that study of recent history is essential to avoid repetition of past mistakes by any segment of the industry.

It was pointed out that a central problem of the industry is adjustment of supply to demand at a reasonable price, with such adjustments coming through restriction of supply or increases of demand.

Among the other topics considered by the committee were the need for more orderly marketing; the effect of government intervention on the livestock industry and on general agriculture; buying, merchandising and operational practices of packers and retailers; federal grading of beef; possibilities of increasing by-product values through research; such marketing factors as direct selling, one-day markets, etc., and the need for more adequate market reporting and dissemination of supply and demand information.

In appraising the future market for beef, the consultants outlined several factors ahead which will have a direct bearing upon producers, feeders, packers, and retailers. Among them were the possibilities of tenderizing beef from animals with light finish; more pre-cutting and packaging of beef at central plants with consequent savings in transportation and increased utilization of the by-products of cattle processing.

Also pictured for the future were greater standardization of beef cuts offered at retail, with many of today's familiar cuts consolidated into a relatively limited number of boneless offerings; more streamlined distribution and sales through new techniques for getting larger quantities of beef to consumers on a less costly basis, including possible financing of quantity purchases; and new home cooking equipment and techniques which would dramatically shorten kitchen time and alter preparation habits.

Quality, convenience and a new abundance for the average home will result from tomorrow's streamlined industry, the consultants observed.

American National 'Fact Finders' See Opportunity Unlimited Ahead if Beef Industry Team Pulls Together

The importance of a "look ahead," as well as consideration of problems which have plagued the beef industry recently, was uppermost in the thinking of the special "fact-finding" committee of the American National Cattlemen's Association which met in Denver recently.

Recommendations of the committee for a program of coordinated research will be submitted to the presidents of 28 affiliated cattle groups at a special session in Denver April 27. The committee was established by the American National to study "all factors" in production and marketing of cattle and beef.

Chairman John M. Marble, Carmel Valley, Calif., said that the committee believes that the future of the

industry is not one of limited opportunity "but will be what the entire industry makes of it."

Marble said that an overall economic analysis, supported by cattlemen, is required to assure a reasoned and coordinated development of the future potential.

"We must plan ahead to be able to take advantage of progressive changes which are inevitable if beef is to maintain and build its competitive position," he said.

Meeting with the group as technical consultants were Prof. John H. Davis, Harvard University Graduate School of Business; J. Earl Coke, vice president, Bank of America, San Francisco, and Prof. Herrell DeGraff of Cornell University. President Roger

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Burns & Co. Profit Rises To \$1,242,000 in 1956

Net profit of Burns & Co., Ltd., Calgary, Alta., amounted to \$1,242,000 in 1956, an increase of \$27,000 over the previous year's earnings. Reginald S. Munn, president, announced in the company's annual report to stockholders. The report includes Burns & Co. (Eastern), Ltd., and Modern Packers, Ltd. Earnings per share were \$1.62, compared to \$1.58 in 1955.

Meat packing operations accounted for \$1,040,000 of the profit, or 79c on each \$100 of sales, compared to 75c in 1955, when the meat packing profit was \$918,000.

The higher profit was realized in spite of greater expense, particularly for wages and supplies, and must be attributed in part to increased volume, Munn explained.

Dollar sales in the company's packing business rose to \$131,624,147 in 1956 from \$122,000,893 in the previous year, and tonnage increased 6 per cent, Munn reported. Dividends from the company's subsidiaries, Consolidated Fruit Co., Ltd., and Palm Dairies, Ltd., were \$202,000, or \$94,000 lower than in the previous year. Combined sales of the company and its subsidiaries reached a new record total of \$184,000,000.

Restoration of the company's packing plant at Prince Albert, Saskatchewan, which was destroyed by fire in 1955, accounted largely for the capital outlay of \$2,554,000 last year. Further expenditures will be necessary in the current year to complete the work at Prince Albert, Munn said, and the result will be a fully-equipped, modern plant.

"Hog marketings currently are well below those of a year ago and this condition will continue for some months," Munn pointed out. "There is, however, an ample supply of cattle, and overall livestock production and meat supply in 1957 should equal and may surpass that of 1956. The domestic market absorbed all but a small percentage of Canada's meat output in the past year, and a similar situation is likely to prevail this year with a good balance between supply and demand."

Food Price Margin Study To Include Look at Mergers

A preliminary report on food cost trends made public this week by the Anfuso subcommittee of the House agriculture committee disclosed that the group will study mergers in com-

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Investigate... a quick demonstration will amaze you.

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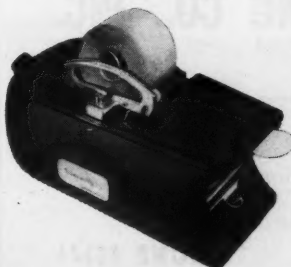
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nection with its investigation of the spread between farm and consumer food prices.

The subcommittee said that it plans to look into "such related market activities as the use of trading stamps, corporate mergers, vertical integration of production, processing and distribution activities and other factors which affect the retail cost of food."

The first report shows only "that retail food prices and city families' expenditures for food have been increasing in recent years, even though prices to farm producers were declining."

Contest Entrants Tell Why They Like Sausage of Frey

Although some of them couldn't eat Frey sausage every day during Lent, residents of Buffalo, N. Y., didn't curtail their eloquence during weekly contests conducted over the 40-day period by Rudolph Frey, Inc.

The Buffalo sausage company offered a \$10 prize each week to the contestant submitting the best ending to the statement, "I like Frey's fine sausage because . . ."

Said winner A. M. Williams:

"Enjoyment is its AIM
Quality made its NAME
Economy spreads its FAME
Satisfaction proves its CLAIM."

Another winner, Mrs. James C. Carpenter, put it this way:

"No wigwam labor—no wampum waste

Get heap nice quality—heap good taste

Favorite of all our little braves
Makes even family's 'big chief' rave."

The prize-winning entries were published in the Buffalo *Evening News* and the Buffalo *Courier-Express*.

Philip L. J. Frey is the company's advertising manager. Another attention-getting gimmick used by the firm is what looks at first like a small piece of cardboard with a man's face on one side. On the other side is the message, "Put me in water and I will tell you who sent me!"

As the NP discovered, the "cardboard" swells into a handy sponge, revealing this second message: "Compliments of Frey's fine sausage, Buffalo, N. Y. 'Our wurst is best.'"

To Study Kill Methods

A resolution introduced in the Wisconsin Assembly directs the state Department of Agriculture to study slaughtering methods used by Wisconsin packinghouses and report to the legislature by June 1 on the use, or lack of use, of humane practices

Literature

Refrigeration Controls (NL 216): Construction, application, installation and operation of solenoid valves for all refrigerants, water, gas, air and chemicals, as well as back pressure regulators, are described in detail in a sectionalized catalog. Schematic drawings, data on refrigerant globe valves, gauges, thermostats and an engineering section with tables are included.

Insulating Low Temperature Areas (NL 213): Complete information on the latest recommended methods of installing cellular glass insulation for walls, floors, ceilings and roofs of refrigerated spaces operating between minus 50 deg. F. and plus 50 deg. F. is given in a 20-page booklet. It lists suggested thicknesses as well as recommended adhesives, finishes, paints and other accessories.

Motor Application Guide (NL 219): A new 12-page, two-color pamphlet contains tables which help the reader to identify the character of the load, speed of operation, starting and running torques, surrounding atmosphere, frame type and speed to select the type of motor required for his specific needs.

Data on Antioxidants (NL 217): A five-page technical data sheet contains information on the physical and chemical properties and suggested applications of isoascorbic acid and sodium isoascorbate.

Automatic Door Equipment (NL 220): Various models of electric industrial door units and fire door operators are illustrated and described in an 8-page folder.

Cold Storage Door Installation (NL 221): Packed automatic doors for freezers and coolers in double and single horizontal sliding models are discussed in a 4-page folder. Sketches of construction features for installation and specifications are included.

Clothing for Cold Areas (NL 234): A four-page catalog illustrates and describes various clothing articles for use in cold storage and refrigerated rooms.

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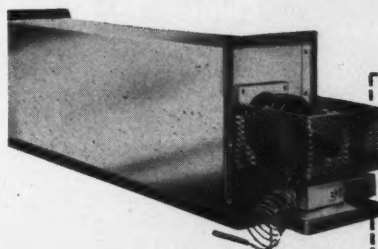


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Foster-Built Dry Ice Bunkers were chosen for their dependability and economy in a new method of fast long distance hauling of perishables by George A. Hormel and Company, meat packers. Under the new delivery system, pre-packed perishables are held in *original* refrigeration units at *CONSTANT* temperature by Foster-Built Dry Ice Bunkers until delivery at stores. This method of fast-hauling, combined with efficient low-cost Foster-Built refrigeration, offers the industry an *ENTIRELY NEW METHOD* of shipping meat and perishables!



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Gentlemen: Please send me information on Foster-Built Dry Ice Bunkers and new fast-shipping delivery method.

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The Meat Trail...

Wilbur La Roe, jr., General Counsel of NIMPA, Is Dead

WILBUR LA ROE, JR., general counsel of the National Independent Meat Packers Association and the Eastern Meat Packers Association, died of a heart attack April 12 in New York City. He had gone to New York to attend a special meeting on NIMPA business and was stricken while returning from the meeting to his hotel.

La Roe, 68, was head of the law firm of La Roe, Winn and Moerman, Washington, D. C., and had been associated with NIMPA since the association's formation in 1942. He helped lead independent packers through the complexities of government regulations during World War II. La Roe knew the industry well and offered helpful advice on many problems in addition to legal matters. He spoke at many NIMPA conventions and other industry meetings.

Surviving are the widow and a daughter, Mrs. DOROTHY VIERA.

Armour Halts Slaughter at Baltimore, Will Close Plant

Armour and Company will close its meat packing plant at the Baltimore Union Stock Yards May 3, W. G. LANCASTER, general manager, announced. Livestock slaughter was discontinued April 19. The plant, which employs about 300 persons, has been operated by Armour since 1935, when it was purchased from Kaufman Packing Co.

"Changes in livestock supplies and meat trade requirements made it necessary for Armour and Company to make substantial changes in its method of doing business in Baltimore and the existing facilities could not be used," Lancaster explained. The company recently has closed several obsolete and unprofitable plants.

The Armour branch house at 235 W. Pratt st., Philadelphia, will continue to supply the trade in that area with a full line of fresh and smoked meat, sausage and other products. Lancaster said that employees whose services no longer are required will receive separation benefits and will be assisted in obtaining suitable work.

E. F. Swift Is Assigned to Staff of Swift President

Three changes involving managers of Swift & Company meat packing plants have been announced by vice president E. D. FLETCHALL.

EDWARD F. SWIFT, manager at Evansville, Ind., since 1955, has been assigned to the company's general office in Chicago. Beginning May 13,



E. F. SWIFT



T. A. PEELER

he will handle special assignments on the staff of president PORTER M. JARVIS. Swift is a great grandson of GUSTAVUS F. SWIFT, founder of the company. He joined the company in 1948 as a member of the Chicago plant provisions department.

Succeeding Swift at Evansville will be THOMAS A. PEELER, manager of the Ocala, Fla., plant since 1952. He will take over his new and broader responsibilities May 13. Peeler started his Swift career in 1937 at Shelby, N. C. He filled several positions in the company's plant food division prior to his transfer to the president's office staff in 1949.

JAMES E. ELDER will be the new Swift manager at Ocala, taking over his new post April 29. He is a native of Atlanta, Ga., where he started his company career in 1934. After serving in various plant operating and sales positions in Swift's plant food division, Elder entered the plant manager's training program in 1956.

PLANTS

Diamond Meat Co. has announced the completion of plans for a meat processing and retail market building in Covina, Calif., near Los Angeles.

M & M Packing Co., Iola, Kans., has completed a modest modernization program that has added a boilerhouse, a machine and engine room and an employee comfort room, according to president W. P. MCFADDEN. The firm plans to revamp its one-stuffer sausage kitchen and to add smokehouse facilities. The remodeling will

smooth the work flow and take some of the kinks out of production, MCFADDEN reports.

Fire of undetermined origin destroyed the Robertson Meat Plant south of Palestine, Tex.

J. C. Danaher & Co., represented by Albert M. Greenfield & Co., Inc., has purchased the four-story warehouse building at 8 N. Delaware ave. through to 7 N. Water st., Philadelphia, for \$46,800. The property is directly opposite the old Philadelphia-Camden ferry wharf, site of the proposed Philadelphia marina. The purchaser plans to spend approximately \$40,000 to improve the property for use as a modern meat distributing plant, the Greenfield firm said.

A three-alarm fire caused extensive damage recently to the plant and equipment of Enterprise Tallow & Grease Co., Richmond, Pa. JOSEPH J. SMITH is president of the company.

JOBS

New sales manager at the Winnipeg plant of Canada Packers, Ltd., in BOB HARRIS, who has been with the company since 1929. Succeeding



BEGINNING TO look the part is William F. Wingerter, president of Pegwill Packing Co., Springfield, Ill., who is serving as chairman of the Springfield 125th Anniversary Commission. The commission will stage a week-long celebration this summer of three Springfield anniversaries: the 125th year of the city's incorporation, its 120th year as state capital, and the 120th year since Abraham Lincoln began practicing law in Springfield. The governors of the three Lincoln states—Illinois, Indiana and Kentucky—will be invited to take part in the festivities. The commission is a self-liquidating, not-for-profit corporation. Its initial \$200,000 fund was raised by pledges obtained by Wingerter from Springfield area businessmen.



NEW OFFICERS of the Georgia Independent Meat Packers Association, seated left to right, are: Charles Robbins, jr., Robbins Packing Co., Statesboro, vice president; James Beavers, jr., Beavers Packing Co., Newnan, president, and Lee Newton, T & T Packing Co., Macon, secretary. Standing are Robert L. Redfearn (left), Redfearn Sausage Co., Atlanta, the retiring president, and Gerald Meddin, Meddin Packing Co., Savannah, the retiring secretary. Not pictured is George Rogers, Rome Provision Co., Rome, the new treasurer. New officers were elected at association's recent annual meeting at the Dinkler Plaza Hotel in Atlanta.

Harris as city sales manager at Winnipeg is **MAC CAMERON**, previously assistant city sales manager.

A. O. LENZ has been promoted to plant safety director for Dubuque Packing Co., Dubuque, Iowa.

W. E. OLSEN has been appointed advertising and merchandising manager of John Morrell & Co., Chicago, for all locations except Philadelphia and the west coast division. **W. W. MCCALLUM**, president, announced. **W. F. FRITZ** will continue to head advertising and merchandising in Philadelphia, and **E. L. ALMQUIST** will be in charge of those activities for the Morrell west coast division. Olsen joined the company in 1945 and has been serving as advertising manager at the Morrell plant in Ottumwa, Iowa, since 1955.



W. E. OLSEN

TRAILMARKS

Geo. A. Hormel & Co., Austin, Minn., is dropping its profit-sharing pension plan and will adopt a retirement program similar to the rest of the industry. **R. F. GRAY**, president, has announced. No employee's interest in the current plan will be reduced, he said, and the profit-sharing production bonus plan will not be

affected by the change in the pension setup. The company is changing its pension system because actuaries have termed it unworkable, partly due to an extremely light employee turnover and partly because a number of high-seniority workers have been inherited in recent acquisitions by Hormel, Gray explained.

VIRGIL OHSE, president of the Kansas Independent Meat Packers Association, addressed the annual meeting of the Kansas Frozen Food Locker Association in Hutchinson, Kans., on "How Our Two Associations Can Work Together."

J. A. (JAKE) LISSNER, sales representative for The Globe Co., Chicago, is being welcomed back by the trade after an illness of six months. He attended the NIMPA regional meeting at Kansas City as his first visit since returning to work. Lissner, who makes his headquarters in St. Louis, has served with Globe more than 20 years and previously was associated with other industry suppliers.

D. J. GALLAGHER, provision broker, is changing his office address, effective April 22. The new address is Room 4105, Board of Trade bldg., 141 W. Jackson blvd., Chicago. The telephone number remains unchanged at WAbash 2-4116.

A "Name-the-Pig" contest, sponsored by Jacobs Packing Co., Nashville, Tenn., over a Nashville television station, offers a Volkswagen as

the grand prize. A watch or bicycle also is being given away in each of the 11 weeks of the contest, which ends June 13. Entries must be accompanied by the Jacobs Preferred brand name, or a reasonable facsimile, from one of the company's packaged products.

Dr. L. B. JENSEN, chief bacteriologist of Swift & Company, Chicago, has accepted an invitation to become a charter fellow of the American Academy of Microbiology. The academy, with headquarters at Urbana, Ill., is to be made up of well-qualified microbiologists in all branches of the science throughout the United States and Canada. The organization has been established to promote the professional standing of microbiologists and to carry on activities in behalf of the science. Dr. Jensen has been with Swift & Company for 27 years.

BENJAMIN YOUNG, secretary of the Meat and Poultry Purveyors Association, Inc., New York City, **ALBERT I. SCHMALHOLZ** and **MITCHELL J. SHERWIN** have announced the formation of a partnership for the practice of law. The firm, under the name of Sherwin, Young & Schmalholz, is situated at 50 Broadway, New York.

RAYMOND M. KING, president of King Storage Warehouse, Inc., Syracuse, N. Y., was elected general president of the American Warehousemen's association at the group's 66th annual convention in Atlantic City. He succeeds **M. W. YOUNG**, president and general manager of National Ice and Cold Storage Co., San Francisco. The National Association of Refrigerated Warehouses, a division of the American Warehousemen's Association, elected **S. A. KADANE** as president. Kadane succeeds **GILBERT J. STRECKER**, president of Merchants Ice & Cold Storage Co., Louisville.

MISS EDNA COHAN of Pfaltzer Brothers, Inc., Chicago, is the first woman employee to gain membership in the company's Quarter-Century Club. An engraved watch and service pin were presented to her in recognition of 25 years of service.

CLARENCE K. WIESMAN, technical director, food divisions, Armour and Company, Chicago, has been invited to serve as industrial representative on the committee on foods of the National Academy of Sciences. The group advises and assists the research and development command of the Army Quartermaster General. Wiesman also has been asked to serve on the scientific advisory council of the Refrigeration Research Foundation.

DEATHS

THOMAS A. WILLETT, JR., 36, president and general manager of Norman Packing Corp., Portsmouth, Va., died recently. Survivors include the widow, **ELEANOR**, and two children. Willett moved up from vice president to president of the sausage concern in 1956 after the death of his father. His brother, **J. NORMAN**, now is vice president of the Virginia meat processing organization.

HARRY SMUCKLER, 66, president of The Fairmount Provision Co., Alliance, Ohio, died of a heart attack. Survivors include the widow, two sons and four daughters. One son, **ALLEN**, is vice president and sales manager of the company.

CLARE BROSHAR, 53, an executive in the canned meat department of The Rath Packing Co., Waterloo, was killed April 14 when his automobile struck a bridge near Des Moines. He had been with Rath since 1925. Broshar's wife, **STELLA**, who was riding with him, was treated for shock at a Des Moines hospital and released.

ALEXANDER S. WILLIAMS, II, 56, owner of Grandpa Sausage Co., Gary, Ind., died recently of a heart attack.

JOSEPH STUART LIVESAY, 80, retired executive of Armour and Company in the southeastern district, died recently in Ashville, N. C. He had served 40 years with Armour at the time of his retirement in 1950.

Dr. ROY VIRGIL RAFNEL, 70, director of the meat inspection division, livestock sanitary board, Florida Department of Agriculture, died re-



OFFICERS OF the New England Wholesale Meat Dealers Association, Boston, are (l. to r.): Roland B. Hall, past president; Hyman Karp, past president and now chairman of the board; Harold Stone, vice president; Arian Lampert, president, and Ralph French, secretary. Martin Tarpy, treasurer, and Milton Silverman and Milton Berger, vice presidents, are not shown.

cently after a short illness. Dr. Rafnel previously served with the federal meat inspection service and was inspector in charge at St. Louis when he retired from the USDA about seven years ago.

WILLIAM A. VENABLES, 91, who had the longest continuous service record of any employee of John Morrell & Co., died in England April 12. His passing severed the last living connection with the original **JOHN MORRELL** whose name the firm bears. Venables was apprenticed to Morrell as a boy of 13 and rose to secretary and senior director of the English business. He remained active as a director until 1953 when he retired after 73 years of service. His son, **W.**

SINCLAIR VENABLES, joined the company in 1925 at Liverpool, England, and now is a member of the treasurer's department at the Morrell plant in Ottumwa, Iowa.

Dr. ROBERT W. CULBERT, 78, federal meat inspector in charge at St. Louis for several years before his retirement, died recently in Fort Dodge, Iowa, where he had resided since 1952. Dr. Culbert entered the federal meat inspection service at Pittsburgh when it was still a voluntary program for packers. He later attended McKillips Veterinary College in Chicago, from which he was graduated in 1908, and became a veterinary meat inspector in what by then was the mandatory federal program.



Mississippi State College at Starkville was host April 12-13 to the Mississippi Independent Meat Packers Association, which was organized last October. Staff members of the animal husbandry department, led by Paul Newell, conducted an extensive tour of various research projects relating to livestock. Facilities and departments devoted to the improvement and advancement of the livestock industry in Mississippi were outlined in detail to about 40 packers from over the state. Photo above shows group during tour. A panel discussion emphasized the need for a meat and

food laboratory at State College and the necessity of growing and purchasing meat-type hogs rather than the old lard-type. The association agreed to cooperate in the national movement to produce a meat-type hog, with lower prices to be offered for the old lard-type hog. Plans were made for a program to promote the purchase of Mississippi-produced meats by all who live and work within the state. It was pointed out that, in spite of the increased supply of cattle in the state, there is still great need for more and better butcher-type cattle and calves.



Start increasing lard and shortening profits here

This Peters Model SE Carton Forming & Lining machine does an almost unbelievable job of reducing lard packaging costs. It operates at *speeds* up to 120 cartons per minute. It's *fully automatic*. It's *versatile*—capable of handling 1/2, 1, 2, 3 and 4 lb. lard and shortening carton sizes, with relatively quick changeover.

No matter what speeds you run—or how many sizes you handle—the Peters Model SE is a tremendous time and money-saver.

Folds and Closes Up to 120 cartons Per Minute

Investigate the modern Peters Model CCY-L Folding and Closing Machine. Automatically folds and closes lard and shortening cartons at speeds up to 120-per minute or more. Quickly adjustable to handle 1/2, 1, 2, 3 and 4 lb. cartons. The Model SE-Model CCY-L combination gives you the ultimate in packaging efficiency. Now is the time to decide on early installation.



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Foremost Fine Cutlery Since 1818



ALL MEAT... output, exports, imports, stocks

Meat Production Up; Mostly Beef

Beef again accounted for most of the small increase in meat production for last week as volume for the period rose to 381,000,000 lbs. from 378,000,000 lbs. produced the week before. It was the second weekly increase. However, the week's output fell short of volume for the same 1956 period, which totaled 386,000,000 lbs. Cattle slaughter rose by about 15,000 head for the week and numbered about 5,000 head larger than a year earlier. Hog slaughter on the other hand, declined about 4 per cent for the week and was about 6 per cent smaller than last year. Estimated slaughter and meat production by classes appear below:

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Apr. 13, 1957	340	202.0	1,120	149.2	381
Apr. 6, 1957	345	195.3	1,170	154.6	378
Apr. 14, 1956	355	201.7	1,190	154.5	386

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Apr. 13, 1957	150	17.4	247	12.5	381
Apr. 6, 1957	150	16.4	240	11.8	378
Apr. 14, 1956	145	16.9	276	13.0	386

1956-57 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 349,541.

1956-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS		LARD PROD. Per cwt.
	Live	Dressed	Live	Dressed	
Apr. 13, 1957	1,005	561	237	133	38.1*
Apr. 6, 1957	1,010	564	235	132	39.8*
Apr. 14, 1956	1,010	568	233	130	40.9

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.
	Live	Dressed	Live	Dressed	
Apr. 13, 1957	210	117	100	47	38.1*
Apr. 6, 1957	200	111	102	49	39.8*
Apr. 14, 1956	208	117	99	47	40.9

*Estimated by the Provisioner

AMI PROVISION STOCKS

Pork stocks, as reported to the American Meat Institute, totaled 229,100,000 lbs. on April 30. This amount was 24 per cent smaller than the 299,500,000 lbs. in stock about a year earlier.

Stocks of lard and rendered pork fat totaled 75,800,000 lbs., or 24 per cent below the 100,300,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

	Apr. 13 stocks as percentages of inventories on Mar. 30 1957	Apr. 14 1956
HAMS:		
Cured, S.P.-D.C.	60	83
Frozen for cure, S.P.-D.C.	74	122
Total hams	71	103
PICNICS:		
Cured, S.P.-D.C.	88	80
Frozen for cure, S.P.-D.C.	94	56
Total picnics	92	60
BELLIES:		
Cured, D.S.	104	79
Frozen for cure, D.S.	105	65
Cured, S.P.-D.C.	98	75
Frozen for cure, S.P.-D.C.	106	66
OTHER CURED MEATS:		
Cured and in cure	96	99
Frozen and in cure	97	69
Total other	96	82
FAT BACKS:		
Cured, D.S.	96	115
FRESH FROZEN:		
Loins, spare ribs, neckbones, trimmings, other—Total	97	97
TOT. ALL PORK MEATS	92	76
LARD	105	75
RENDERED PORK FAT	93	96

CHICAGO LARD STOCKS

Lard inventories in Chicago on April 15 totaled 46,574,982 lbs.; according to the Chicago Board of Trade. This volume compared with 41,602,280 lbs., in storage on March 31 and 76,551,963 lbs. on April 14, 1956.

Lard stocks by classes appear below in lbs. as follows:

	April 15 1957	Mar. 31 1957	April 14 1956
P.S. Lard (a)	36,405,646	32,675,749	57,137,823
P.S. Lard (b)	1,004,136	1,004,136
Dry Rendered Lard (a)	6,187,206	5,420,945	16,120,140
Dry Rendered Lard (b)	561,800	561,800
Other Lard	2,476,200	1,999,650	3,294,000
TOTAL LARD	46,574,982	41,602,280	76,551,963

(a) Made since Oct. 1, 1956.

(b) Made previous to October 1, 1956.

Meat Index At 6-Month High

Prices on practically all food products rose during the first full week of April, including meats. The wholesale price index on meats for the week ended April 9 at 86.6 was at its highest level since early October and compared with 84.2 per cent for the previous week.

ACTUAL FEDERALLY INSPECTED SLAUGHTER AND REVISED ESTIMATE OF MEAT AND LARD PRODUCTION BY WEEKS, FEBRUARY, 1957

Week ended	Cattle		Calves		Hogs		Sheep and Lambs		Total meat		Lard	
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	prod. mil. lb.	per 100 lb.	Prod. mil. lb.	Prod. mil. lb.
Feb. 9	390	211.9	117	17.0	1,258	166.3	272	13.4	408.6	15.0	44.4	44.4
Feb. 16	385	217.8	118	16.1	1,319	173.1	284	14.0	421.0	14.1	43.5	43.5
Feb. 23	346	195.8	117	14.7	1,113	144.9	259	12.8	368.2	15.2	39.5	39.5
Mar. 2	383	216.7	114	16.1	1,329	170.4	277	13.7	416.9	15.1	46.2	46.2

Japan Meat Industry Expands Greatly Since World War II

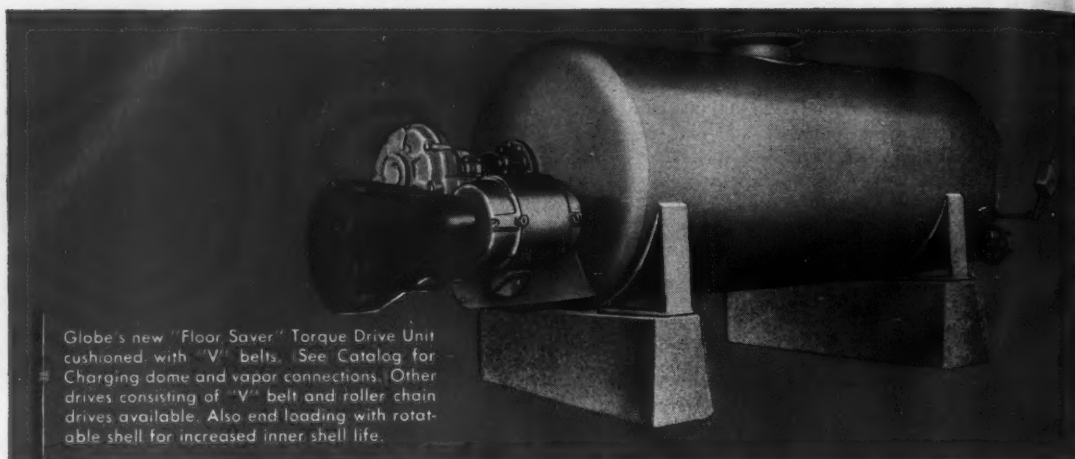
Japan's production of processed meats has risen rapidly during the postwar period, the Foreign Agricultural Service has disclosed. Production of ham, sausage and bacon during 1955 was over eight times the 1934-36 average. Since World War II, Japan's consumption of meat and meat products has increased sharply. The increasing production of ham, sausage and bacon has made meat processing one of the ten fastest growing industries in Japan. The Ministry of Agriculture and

Forestry has announced that \$1,400,000 will be made available to public owned meat processing concerns and to cooperatives for improvement of their facilities. The funds are drawn from proceeds of the sale of United States surplus farm commodities for yen which have been allocated to Japan for economic development.

The rapid growth of the industry raises the possibility of future exports of processed meats from Japan. Reliable sources report that at least one Osaka trading concern has received inquiries from southwest Asia concerning the exportation of processed meat and meat products to that area.

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Globe's new "Floor Saver" Torque Drive Unit cushioned with "V" belts. (See Catalog for Charging dome and vapor connections.) Other drives consisting of "V" belt and roller chain drives available. Also end loading with rotatable shell for increased inner shell life.

In 1933, again in 1942 and again in 1956, The Globe Company, in cooperation with maintenance and operating engineers in the Rendering Industry, re-designed the Dry Rendering Cooker-Melter to meet the exacting requirements for more efficient operation in this industry. Since that time renderers all over this country and in Canada, Mexico, Panama and South America have used Globe's 5' x 9', 5' x 12' or 5' x 16' cooker-melters to greater advantage, to greater production demands at reduced maintenance and power costs.

NOW, the new Globe Torque Drive Melter-Cooker-Dryer Unit embodies all the known advantages of this type operation plus many new features, such as

- ★ Decreased rendering, liquid blood and bone drying time
- ★ Reduced Maintenance
- ★ Lower power consumption
- ★ Takes less space to install
- ★ Processing time greatly reduced
- ★ Safety "Hinged at the top" discharge door
- ★ Mechanized Globe Engineered installation

YES...

it will pay you to consult Globe for all your dry rendering equipment. Ask for more details today.

Globe is proud of its record in pioneering such things as liquid blood drying with increased yields, increased quality, reduced power consumption and reduced drying time. These units are made entirely in Globe's plant by trained and qualified ASME pressure welders, all under ASME insurance inspection. A certified insurance certificate is furnished with each Melter-Cooker for 100 PS1, 26" vacuum internal and jacket pressures.



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PROCESSED MEATS . . . SUPPLIES

March Changes in Meat Stocks Varied; Beef Holdings Down, Pork Volume Up

CHANGES in volume of meats in cold storage varied considerably in March. Beef inventories at the close of the month were down from a month earlier, while the total volume of pork showed some increase and the aggregate volume of all meats

a year earlier and about 35 per cent below the 858,497,000-lb. average for March 31.

Beef stocks totaling 177,313,000 lbs. at the close of March were down about 17,000,000 lbs. from such inventories on February 28 and about

224,000,000 lbs. below average.

Other classes of meats moved in different directions during March. Veal inventories at 14,594,000 lbs. on March 31 were down over 1,000,000 lbs. from closing February holdings, nearly 3,000,000 lbs. below last year and almost 1,000,000 lbs. below average. Holdings of lamb and mutton at 8,221,000 lbs. were down moderately from a month and year earlier and considerably below average.

Stocks of canned meats and meat products at 75,058,000 lbs. were among the largest on record for the close of March and well above stocks on the other dates compared and about 17,000,000 lbs. above average.

U. S. COLD STORAGE MEAT STOCKS, MARCH 31, 1957

	March 31 1957	Feb. 28 1957	March 31 1956	5-Yr. Av. 1952-56
Beef, frozen	165,750	191,491	180,362	190,012
Beef, in cure and cured	11,563	12,685	8,086	8,782
Total beef	177,313	204,176	188,448	198,794
Pork, frozen:				
Picnics	15,914	15,873	•	•
Hams	58,548	71,550	•	•
Bellies	92,549	79,850	•	•
Other pork cuts	105,979	97,027	•	•
Total frozen pork	273,290	264,300	430,323	441,607
Pork, in cure and cured:				
Bellies, D.S.	13,682	13,511	•	•
Other D.S. Pork	9,503	10,858	•	•
Other pork cuts	52,985	45,937	•	•
Total cure pork	76,170	70,306	83,801	131,857
Total, all pork	349,460	334,606	514,124	573,464
Veal in freezer	14,594	15,947	17,300	18,315
Lamb and mutton, in freezer	8,228	9,987	9,875	12,650
Canned meats in cooler	75,058	72,315	70,945	58,274
Total, all meats	624,646	636,031	800,692	858,497

The government held in cold storage outside of processor's hands, 11,117,000 lbs. of beef, and 7,188,000 lbs. of pork.

declined from stocks reported at the close of February. Total meat inventories on March 31 amounted to 624,646,000 lbs. compared with 636,031,000 lbs. on February 28, indicating about a 12,000,000-lb. outward movement for the month. Current holdings of meats were also about 176,000,000 lbs., or about 27 per cent smaller than the total volume of about the same items in stock

11,000,000 lbs. smaller than on March 31, 1956 and compared with the five-year average of 198,794,000 lbs.

Pork continued to move into cold storage in March, volume totaling 349,460,000 lbs. at the end of the month as against 264,334,606,000 lbs. at the close of the previous month. Current stocks of pork were about 165,000,000 lbs. smaller than at the close of March last year and about

Beef Shortage in Jamaica; Supplies Lowest in Capital

Kingston, Capital of Jamaica, has been reported short in beef supplies. Inflation and a higher standard of living has given the inhabitants of the rural districts sufficient purchasing power to consume an increasing high proportion of the total beef production.

Prices are controlled in Jamaica, and the price paid by butchers in the city is fixed at \$18.88 per cwt. on the hoof. This is not sufficiently higher than the fixed rural price of \$18.18 to encourage producers to send their animals to Kingston for slaughter.

From 1953 to 1956 the slaughter of cattle in the Kingston area dropped from 12,500 to 6,700 head per year, while rural slaughter rose.

DOMESTIC SAUSAGE

(L.C.I. prices, lb.)

Pork sausage, bulk,		
in 1-lb. roll	31	@38
Pork saus., sheep casing,		
1-lb. pkge.	54	@60
Frankfurters, sheep		
casing, 1-lb. pkge.	54	@57½
Frankfurters, skinless,		
1-lb. pkge.	41	@44
Bologna (ring)	41	@46
Bologna, artificial cas.	34	@40
Smoked liver, hog bungs,	44½	@50
Polish sausage, smoked,	49	@54
New Eng. lunch, spec.	61	@66
Olite loaf	44	@49½
Blood and tongue	41	@43½
Pepper loaf	45	@56½
Pickle & Pimiento loaf.	41	@44½

SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground
Caraway seed	24	29
Cominos seed	36	41
Mustard seed,		
fancy	23	
yellow Amer.	17	
Oregano	34	
Coriander,		
Morocco, No. 1	21	25
Marjoram, French	70	75
Sage, Dalmatian,		
No. 1	58	66

DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs.	94@	98
Thuringer	49@	52
Farmer	75@	79
Holsteiner	76@	79
B. C. Salami	83@	85
Pepperoni	74@	76
Genoa style salami, ch.	98@	1.02
Cooked salami	45@	47
Sicilian	85@	87
Goteborg	75@	78
Mortadella	51@	54

SPICES

(Basis, Chicago, original barrels, bags, bales)

	Whole	Ground
Allspice, prime	90	1.00
Resifted	98	1.07
Chill, pepper	45	
Chill, powder	52	
Cloves, Zanzibar	68	79
Ginger, Jam., unbl.	1.06	1.15
Mace, fancy Banda	3.50	4.10
West Indies	3.75	
Mustard flour, fancy	3.80	
No. 1	36	
West India Nutmeg	2.55	
Paprika, Amer. No. 1	65	
Paprika, Spanish	88	
Paprika, cayenne	54	
Pepper:		
Red, No. 1	54	
White	45	49
Black	37	40

SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)

Beef rounds—		
Export, narrow.		
32/35 mm.	1.05@	1.35
Export, med., 35/38	1.00@	1.10
Export, med., wide.		
35/40 mm.	1.00@	1.45
Export, wide, 40/44	1.25@	1.60
Export, jumbo, 44/up.	2.05@	2.50
Domestic, regular	70@	90
Domestic, wide	80@	1.10
Weasands, No. 1.		
24 inch/up	12@	16
Weas., No. 1, 22 in./up	9@	14

Beef middles—		
Sewing, 1½@2¼ in.	1.40@	1.65
Select, wide, 2@2¼ in.	1.85@	2.10
Extra select.		
2½@2¾ in.	2.60@	2.90
Caps, clear, 5 in./up	35	
Caps, clear, 4¼@5 in.	32@	35
Caps, clear, 4@4¼ in.	19	
Caps, not clear.		
4¼ in./up	18	
Dried or salt bladders,		
piece:		
8-10 in. wide, flat	11@	13
10-12 in. wide, flat	12@	14
12-15 in. wide, flat	13@	20

Pork Casings:		
Extra narrow, 29 mm.		
and down	4.50@	4.75
Narrow, 29@32 mm.	4.50@	4.75
Medium, 32@35 mm.	2.75@	3.00

Special medium.		
35@38 mm.	2.40@	2.75
Hog Bungs—		
Sow, 34 in. cut	55@	60
Export, 34 inch cut	47@	50
Large prime, 34 in.	34@	37
Med. prime, 34 in.	24@	27
Small prime	16@	22
Middles, 1 per set,		
cap off	55@	60
Sheep casings (per hank):		
26/28 mm.	5.50@	6.00
24/26 mm.	6.05@	6.30
22/24 mm.	4.80@	5.10
20/22 mm.	4.10@	4.40
18/20 mm.	2.95@	3.25
16/18 mm.	1.75@	2.30

CURING MATERIALS

Nitrate of soda, in 400-lb. Cwt.		
bbbls., del. or f.o.b. Chgo.	\$11.35	
Pure rfd. gran. nitrate of		
soda	5.65	
Pure rfd. powdered nitrate		
of soda	8.65	
Salt, paper sacked, f.o.b.		
Chgo., gran. carlots, ton.	30.00	
Rock salt, ton in 100-lb.		
bags, f.o.b. whse., Chgo.	28.00	
Sugar—		
Haw, 96 basis, f.o.b. N.Y.	6.10	
Refined standard cane		
gran. basis (Chgo.)	8.70	
Packers curing sugar, 100		
lb. bags, f.o.b. Reserve,		
La., less 2%	8.55	
Dextrose (less 10c)		
Cerelose, regular	7.69	
Ex-Warehouse, Chicago	7.79	

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

April 16, 1957

WHOLESALE FRESH MEATS CARCASS BEEF

Steers, gen. range:	(Carlots, lb.)	
Prime, 700/800	39 1/2	
Choice, 600/600	37 1/2	
Choice, 600/700	37	@ 38
Choice, 700/800	37	@ 38
Good, 500/600	35	
Good, 600/700	34 1/2	
Bull	27 1/2	
Commercial cow	27	
Canner-cutter cow	25	

PRIMAL BEEF CUTS

Prime:		
Hindqtrs., 5/800	None qtd.	
Foreqtrs., 5/800	None qtd.	
Rounds, all wts.	45 1/2	
Td. loins, 50/70 (1cl)	87	@ 86
Sq. chucks, 70/90	33	@ 33 1/2
Arm chucks, 80/110	31 1/2	@ 31 1/2
Briskets, (1cl)	24	@ 24 1/2
Ribs, 25/35 (1cl)	56	@ 58
Naveles, No. 1	13	@ 13 1/2
Flanks, rough No. 1	13	

Choice:		
Hindqtrs., 5/800	46	@ 47
Foreqtrs., 5/800	40	
Rounds, all wts.	44	
Td. loins, 50/70 (1cl)	67	@ 72
Sq. chucks, 70/90	33	@ 33 1/2
Arm chucks, 80/110	31 1/2	@ 31 1/2
Briskets, (1cl)	24	@ 24 1/2
Ribs, 25/35 (1cl)	47	@ 50
Naveles No. 1	13	@ 13 1/2
Flanks, rough No. 1	13	

Good (all wts.):		
Rounds	42	@ 43
Sq. cut chucks	31	@ 32
Briskets	23	@ 24
Ribs	44	@ 47
Loins	57	@ 60

COW & BULL TENDERLOINS

Fresh J/L	O-C grade	Frog, C/L
55@57	Cow, 4/dn.	57@59
77	Cow, 3/4	75@77
82	Cow, 4/5	81@83
92@95	Cow, 5/up	91@93
92@95	Bull, 4/up	91@93

BEEF HAM SETS

Insides, 12/up	42 1/2
Outsides, 8/up	38 1/2
Knuckles, 7 1/2/up	42 1/2

CARCASS MUTTON

Choice, 70/down	17	@ 19
Good, 70/down	17	@ 18

n=nominal.

BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's	27 1/2
Hearts, regular, 100's	13
Livers, regular, 35/50's	18 1/2
Livers, selected, 35/50's	25 1/2
Lips, scalded, 100's	12 1/2
Lips, unsalted, 100's	9 1/2
Tripe, scalded, 100's	6 1/2
Tripe, cooked, 100's	6 1/2
Melts, 100's	7 1/2
Lungs, 100's	8
Udders, 100's	5 1/2

FANCY MEATS

(L.c.l. prices)	
Beef-tongues, corned	36
Veal breads,	
under 12 oz.	80
12 oz. up	90
Calf tongues, 1-lb./dn.	18
Oxtails, fresh, select	16

BEEF SAUS. MATERIALS

FRESH

Canner-cutter cow	34 1/2
meat, barrels	
Bull meat, boneless,	
barrels	37 1/2
Beef trim., 75/85%	26 1/2 @ 26 1/2
barrels	
Beef trim., 85/95%	30 1/2 @ 31
barrels	
Boneless chucks,	
barrels	34 1/2
Beef cheek meat,	
trimmed, barrels	26
Shank meat, bbls.	36 1/2
Beef head meat, bbls.	20 1/2
Veal trim., boneless,	
barrels	29 1/2 @ 30 1/2

VEAL-SKIN OFF

(L.c.l. carcass prices)

Prime, 90/120	45.00@46.00
Prime, 120/150	43.00@44.00
Choice, 90/120	40.00@43.00
Choice, 120/150	40.00@43.00
Good, 50/90	30.00@36.00
Good, 90/120	37.00@40.00
Good, 120/150	37.00@40.00
Stand., all wts.	28.00@36.00

CARCASS LAMB

(L.c.l. prices)

Prime, 35/45	None qtd.
Prime, 45/55	None qtd.
Prime, 55/65	None qtd.
Choice, 35/45	49
Choice, 45/55	48
Choice, 55/65	46
Good, all wts.	46 @ 47

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
	Apr. 16	Apr. 16	Apr. 16
FRESH BEEF (Carcass):			
STEER:			
Choice:			
500-600 lbs.	\$38.50@40.00	\$39.00@40.00	\$39.00@42.00
600-700 lbs.	37.50@39.00	38.00@39.00	38.00@41.00
Good:			
500-600 lbs.	36.00@38.00	37.00@38.00	37.00@38.00
600-700 lbs.	35.00@37.00	36.00@37.00	36.00@37.00
Standard:			
350-600 lbs.	34.00@36.00	31.00@35.00	33.00@36.00
COW:			
Standard, all wts.	None quoted	29.00@31.00	None quoted
Commercial, all wts.	29.00@31.00	27.00@29.00	28.00@31.00
Utility, all wts.	27.00@29.00	25.00@27.00	27.00@30.00
Canner-cutter	None quoted	24.00@26.00	24.00@27.00
Bull, util. & com'l	30.00@38.00	29.00@31.00	30.00@31.50
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	40.00@44.00	39.00@42.00	40.00@45.00
Good:			
200 lbs. down	36.00@39.00	37.00@40.00	37.00@39.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	39.00@41.00	46.00@48.00	43.00@48.00
55-65 lbs.	38.00@40.00	44.00@46.00	41.00@45.00
Choice:			
45-55 lbs.	39.00@41.00	46.00@48.00	43.00@48.00
55-65 lbs.	38.00@40.00	44.00@46.00	41.00@45.00
Good, all wts.	36.00@40.00	42.00@46.00	38.00@40.00
Springers	45.00@47.00	44.00@48.00	50.00@53.00
MUTTON (EWE):			
Choice, 70 lbs. down	None quoted	None quoted	None quoted
Good, 70 lbs. down	None quoted	None quoted	None quoted

NEW YORK

April 16, 1957

WHOLESALE FRESH MEATS BEEF CUTS

Steer:	(L.c.l. prices)	Western	Cwt.
Prime, carc.	6/700	\$43.00@45.00	
Prime, carc.	7/800	42.50@44.50	
Choice, carc.	6/700	39.00@40.50	
Choice, carc.	7/800	38.25@39.50	
Good, carc.	6/700	35.50@37.00	
Good, carc.	7/800	35.00@36.00	
Hinds, pr.	6/700	53.00@57.00	
Hinds, pr.	7/800	52.00@56.00	
Hinds, ch.	6/700	48.00@51.00	
Hinds, ch.	7/800	46.00@48.00	
Hinds, gd.	6/700	43.00@45.00	
Hinds, gd.	7/800	42.00@43.00	

BEEF CUTS

Prime steer:	(L.c.l. prices lb.)	City
Hindqtrs., 600/700	57	@ 59
Hindqtrs., 700/800	56	@ 58
Hindqtrs., 800/900	53	@ 55
Rounds, flank off	45	@ 49
Rounds, diamond bone		
flank off	48	@ 49
Short loins, untrim.	84	@ 92
Short loins, trim.	1.10@1.22	
Flanks	13 1/2	@ 14
Ribs (7 bone cut)	55	@ 60
Arm chucks	35	@ 37
Briskets	29	@ 31
Plates	13 1/2	@ 15
Choice steer:		
Hindqtrs., 600/700	50	@ 52
Hindqtrs., 700/800	47	@ 50
Hindqtrs., 800/900	45	@ 47
Rounds, flank off	43	@ 47
Rounds, diamond bone		
flank off	43	@ 48
Short loins, untrim.	83	@ 90
Short loins, trim.	84	@ 92
Flanks	13	@ 14
Ribs (7 bone cut)	48	@ 53
Arm chucks	33	@ 35
Briskets	28	@ 30
Plates	13	@ 14

FANCY MEATS (L.c.l. prices)

Veal breads, 6/12 oz.	42 1/2
12 oz. up	41
Beef livers, selected	38
Beef kidneys	38
Oxtails, 1/2 lb. frozen	38

LAMB

(L.c.l. carcass prices, cwt.)

Prime, 30/40	\$48.00@52.00
Prime, 40/45	48.00@52.00
Prime, 45/55	48.00@52.00
Prime, 55/65	46.00@50.00
Choice, 30/40	47.00@51.00
Choice, 40/45	48.00@52.00
Choice, 45/55	45.00@47.00
Choice, 55/65	45.00@48.00
Good, 30/40	46.00@49.00
Good, 40/45	47.00@50.00
Good, 45/55	44.00@48.00

Prime, 45/dn.	48.00@51.00
Prime, 45/55	47.00@50.00
Prime, 55/65	45.00@47.00
Choice, 45/dn.	48.00@50.00
Choice, 45/55	45.00@48.00
Choice, 55/65	44.00@46.00
Good, 45/dn.	45.00@48.00
Good, 45/55	44.00@46.00

VEAL-SKIN OFF

(L.c.l. carcass prices) Western	
Prime, 90/120	\$41.00@47.00
Choice, 90/120	37.00@40.00
Good, 50/90	32.00@34.00
Good, 90/120	34.00@36.00
Stand., 50/90	28.00@30.00
Stand., 90/120	30.00@31.00
Calf, 200/dn., ch.	30.00@32.00
Calf, 200/dn., gd.	27.00@30.00
Calf, 200/dn., std.	25.00@27.00

NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended April 13, 1957 with comparisons:

STEER AND HEIFER:	Carcasses
Week ended Apr. 13	11,917
Week previous	11,598
COW:	
Week ended Apr. 13	1,010
Week previous	1,084
BULL:	
Week ended Apr. 13	429
Week previous	410
VEAL:	
Week ended Apr. 13	19,314
Week previous	12,512
LAMB:	
Week ended Apr. 13	26,021
Week previous	28,115
MUTTON:	
Week ended Apr. 13	2,014
Week previous	519
HOG AND PIG:	
Week ended Apr. 13	8,149
Week previous	8,339
PORK CUTS:	
Week ended Apr. 13	625,456
Week previous	705,314
BEEF CUTS:	
Week ended Apr. 13	527,776
Week previous	329,197
VEAL AND CALF CUTS:	
Week ended Apr. 13	51,753
Week previous	29,319
LAMB AND MUTTON:	
Week ended Apr. 13	15,924
Week previous	3,813
BEEF CURED:	
Week ended Apr. 13	16,625
Week previous	13,347
PORK CURED AND SMOKED:	
Week ended Apr. 13	298,711
Week previous	256,621

LOCAL SLAUGHTER

CATTLE:	Head
Week ended Apr. 13	14,026
Week previous	14,318
CALVES:	
Week ended Apr. 13	11,619
Week previous	11,505

HOGS:

Week ended Apr. 13	57,397
Week previous	55,385

SHEEP:

Week ended Apr. 13	39,225
Week previous	36,365

COUNTRY DRESSED MEAT

VEAL:	Carc. rec'd
Week ended Apr. 13	8,292
Week previous	9,411
HOGS:	
Week ended Apr. 13	71
Week previous	59
LAMB AND MUTTON:	
Week ended Apr. 13	30
Week previous	36

PHILA. FRESH MEATS

April 16, 1957

WESTERN DRESSED

STEER CARCASSES (Cwt.)

Choice, 500/700	\$38.50@40.00
Choice, 700/900	39.00@41.00
Good, 500/700	36.50@37.50
Hinds, choice	48.00@50.00
Hinds, good	45.00@46.00
Rounds, choice	45.00@47.00
Rounds, good	44.00@45.00

COW CARCASSES:

Com'l, all wts.	29.00@30.50
Utility, all wts.	27.50@30.00

VEAL (SKIN OFF):

Choice, 90/120	41.00@43.00
Choice, 120/150	41.00@43.00
Good, 50/90	35.00@37.00
Good, 90/120	38.00@39.00
Good, 120/150	37.00@38.00

LAMB:

Ch. & pr., 30/45	48.00@51.00
Ch. & pr., 45/55	47.00@50.00
Good, 30/45	45.00@48.00
Good, 45/55	45.00@48.00

LOCALLY DRESSED

Hinds, 5/700	48@50	46@47
Hinds, 7/800	47½@49	45@46
Rounds, no flank	45@48	43@45
Hip rd, plus flank	44@47	42@44

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, April 17, 1957)

SKINNED HAMS

Fresh or F.F.A.	Frozen
44 10/12	44
42 12/14	41 1/2
41 14/16	41 1/2
41 16/18	41 1/2
41 18/20	41
41 20/22	41
41 22/24	41
41 24/26	41
41 26/28	41
41 28/30	41
41 30/32	41
41 32/34	41
41 34/36	41
41 36/38	41
41 38/40	41
41 40/42	41
41 42/44	41
41 44/46	41
41 46/48	41
41 48/50	41
41 50/52	41
41 52/54	41
41 54/56	41
41 56/58	41
41 58/60	41
41 60/62	41
41 62/64	41
41 64/66	41
41 66/68	41
41 68/70	41
41 70/72	41
41 72/74	41
41 74/76	41
41 76/78	41
41 78/80	41
41 80/82	41
41 82/84	41
41 84/86	41
41 86/88	41
41 88/90	41
41 90/92	41
41 92/94	41
41 94/96	41
41 96/98	41
41 98/100	41

PICNICS

Fresh or F.F.A.	Frozen
36 4/6	26
36 6/8	24
36 8/10	23 1/2
36 10/12	23 1/2
36 12/14	23 1/2
36 14/16	23 1/2
36 16/18	23 1/2
36 18/20	23 1/2
36 20/22	23 1/2
36 22/24	23 1/2
36 24/26	23 1/2
36 26/28	23 1/2
36 28/30	23 1/2
36 30/32	23 1/2
36 32/34	23 1/2
36 34/36	23 1/2
36 36/38	23 1/2
36 38/40	23 1/2
36 40/42	23 1/2
36 42/44	23 1/2
36 44/46	23 1/2
36 46/48	23 1/2
36 48/50	23 1/2
36 50/52	23 1/2
36 52/54	23 1/2
36 54/56	23 1/2
36 56/58	23 1/2
36 58/60	23 1/2
36 60/62	23 1/2
36 62/64	23 1/2
36 64/66	23 1/2
36 66/68	23 1/2
36 68/70	23 1/2
36 70/72	23 1/2
36 72/74	23 1/2
36 74/76	23 1/2
36 76/78	23 1/2
36 78/80	23 1/2
36 80/82	23 1/2
36 82/84	23 1/2
36 84/86	23 1/2
36 86/88	23 1/2
36 88/90	23 1/2
36 90/92	23 1/2
36 92/94	23 1/2
36 94/96	23 1/2
36 96/98	23 1/2
36 98/100	23 1/2

FAT BACKS

Fresh or Frozen	Cured
10 1/2 6/8	10 1/2
10 1/2 8/10	10 1/2
10 1/2 10/12	10 1/2
10 1/2 12/14	10 1/2
10 1/2 14/16	10 1/2
10 1/2 16/18	10 1/2
10 1/2 18/20	10 1/2
10 1/2 20/22	10 1/2
10 1/2 22/24	10 1/2
10 1/2 24/26	10 1/2
10 1/2 26/28	10 1/2
10 1/2 28/30	10 1/2
10 1/2 30/32	10 1/2
10 1/2 32/34	10 1/2
10 1/2 34/36	10 1/2
10 1/2 36/38	10 1/2
10 1/2 38/40	10 1/2
10 1/2 40/42	10 1/2
10 1/2 42/44	10 1/2
10 1/2 44/46	10 1/2
10 1/2 46/48	10 1/2
10 1/2 48/50	10 1/2
10 1/2 50/52	10 1/2
10 1/2 52/54	10 1/2
10 1/2 54/56	10 1/2
10 1/2 56/58	10 1/2
10 1/2 58/60	10 1/2
10 1/2 60/62	10 1/2
10 1/2 62/64	10 1/2
10 1/2 64/66	10 1/2
10 1/2 66/68	10 1/2
10 1/2 68/70	10 1/2
10 1/2 70/72	10 1/2
10 1/2 72/74	10 1/2
10 1/2 74/76	10 1/2
10 1/2 76/78	10 1/2
10 1/2 78/80	10 1/2
10 1/2 80/82	10 1/2
10 1/2 82/84	10 1/2
10 1/2 84/86	10 1/2
10 1/2 86/88	10 1/2
10 1/2 88/90	10 1/2
10 1/2 90/92	10 1/2
10 1/2 92/94	10 1/2
10 1/2 94/96	10 1/2
10 1/2 96/98	10 1/2
10 1/2 98/100	10 1/2

LARD FUTURES PRICES

NOTE: Add 1/2¢ to all price quotations ending in 2 or 7.

FRIDAY, APR. 12, 1957

Open	High	Low	Close
May 14.90	14.95	14.80	14.80
July 15.00	15.05	14.90	14.90
Sept. 14.82	14.87	14.75	14.75
Oct. 14.40	14.40	14.30	14.30
Sales: 4,840,000 lbs.			
Open interest at close Thurs.			
Apr. 11: May, 713, July 614, Sept. 300, and Oct. 46 lots.			

MONDAY, APR. 15, 1957

May	14.72	14.72	14.62	14.62
July	14.82	14.82	14.70	14.70
Sept.	14.65	14.65	14.55	14.55
Oct.	14.10	14.13	14.10	14.15
Sales: 5,280,000 lbs.				
Open interest at close Fri., Apr. 12: May 705, July 626, Sept. 309, and Oct. 49 lots.				

TUESDAY, APR. 16, 1957

May	14.60	14.62	14.42	14.47a
July	14.65	14.67	14.52	14.57a
Sept.	14.50	14.50	14.35	14.37
Oct.	14.10	14.10	14.00	14.02a
Sales: 12,280,000 lbs.				
Open interest at close Mon., Apr. 15: May 706, July 636, Sept. 309, and Oct. 52 lots.				

WEDNESDAY, APR. 17, 1957

May	14.40	14.45	14.32	14.40b
July	14.50	14.60	14.45	14.50
Sept.	14.35	14.40	14.30	14.37a
Oct.	14.00	14.00	13.92	13.95a
Sales: 8,360,000 lbs.				
Open interest at close Tues., Apr. 16: May 649, July 630, Sept. 303, and Oct. 50 lots.				

THURSDAY, APR. 18, 1957

May	14.47	14.47	14.37	14.37
July	14.60	14.62	14.52	14.52a
Sept.	14.42	14.45	14.35	14.35b
Oct.	14.00	14.05	14.00	14.00a
Sales: 4,000,000 lbs.				
Open interest at close Wed., Apr. 17: May 624, July 635, Sept. 304, and Oct. 51 lots.				

BELLIES

Fresh or F.F.A.	Frozen
34 1/2 6/8	34 1/2
34 1/2 8/10	34 1/2
34 1/2 10/12	34
34 1/2 12/14	34
34 1/2 14/16	30
29 1/2 16/18	29
27 1/2 18/20	27 1/2
Gr. Amn.	D.S. Clear
22 1/2 18/20	22 1/2
22 1/2 20/25	22 1/2
20 1/2 25/30	22 1/2
18 1/2 30/35	19 1/2
16 1/2 35/40	18
15 1/2 40/50	18

FRESH PORK CUTS

Job Lot	Car Lot
44 1/2 12/14	44
42 1/2 12/14	42
39 1/2 16/20	38
37 1/2 16/20	37 1/2
35 1/2 16/20	33 1/2
33 1/2 16/20	32 1/2
31 1/2 16/20	32 1/2
29 1/2 16/20	29 1/2
27 1/2 16/20	27 1/2
25 1/2 16/20	25 1/2
23 1/2 16/20	23 1/2
21 1/2 16/20	21

OTHER CELLAR CUTS

Fresh or Frozen	Cured
15 1/2 Square Jowls	unq.
11 1/2 Jowl Butts, Loose	13 1/2
12 1/2 Jowl Butts, Boxed	unq.

CHGO. FRESH PORK AND PORK PRODUCTS

April 16, 1957	
Hams, skinned, 10/12	45
Hams, skinned, 12/14	43
Hams, skinned, 14/16	42
Picnics, 4/8 lbs., loose	27
Picnics, 6/8 lbs., loose	24 1/2
Pork loins, boneless, loose	62
Shoulders, 16/20, loose	30
(Job lots)	
Pork livers	14
Tenderloins, fresh, 10/12	72
Neck bones, bbls.	8
Ears, 30's	15
Feet, a.c. bbls.	7

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in job lots only)	
Pork trim., guaranteed	16 1/2
40% lean, barrels	16 1/2
Pork trim., guar. 50%	18
lean, barrels	18
Pork trim., 80%	34
Pork trimings	34 1/2
95% lean, barrels	44
Pork head meat	24
Pork cheek meat	28 1/2
trim., barrels	28 1/2

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$13.75
Refined lard, 50-lb. fiber	13.25
Kettle rendered, 50-lb. tins, f.o.b. Chicago	17.50
Leaf, kettle rendered, tierces, f.o.b. Chicago	17.50
Lard flakes	19.25
Neutral tierces, f.o.b. Chicago	18.00
Standard shortening	22.75
N. & S. (del.)	22.75
Hydro shortening, N. & S.	23.25

WEEK'S LARD PRICES

P.S. or Dry	Ref. in
Dry	50-lb.
Rend. Cash	Loose
Tierces	(Open)
(Bd. Trade)	(Mkt.)
Apr. 12-14.80	13.25
Apr. 13-14.80	13.25
Apr. 14-14.62 1/2	13.12 1/2
Apr. 15-14.47 1/2	13.00
Apr. 16-14.40	13.00
Apr. 17-14.37 1/2	13.00
Apr. 18-14.37 1/2	13.00

n—nominal. a—asked.

LOWER PORK PRICES CUT HOG VALUES

Substantial markdowns in the market for pork accounted mostly for the decided cutbacks in hog values this week. Live hog prices were lower, but not enough to offset the lower quotations on meat. Light hogs, however still clung to slim plus margins.

	—180-220 lbs.—	—220-240 lbs.—	—240-270 lbs.—
	Value	Value	Value
per cwt.	per cwt.	per cwt.	per cwt.
live	live	live	live
Lean cuts	\$12.16	\$17.54	\$11.48
Fat cuts, lard	6.03	8.66	6.05
Ribs, trimmings, etc.	1.84	2.63	1.52
Cost of hogs	\$18.06	\$18.28	\$18.00
Condemnation loss	.00	.00	.00
Handling, overhead	1.77	1.60	1.43
TOTAL COST	\$19.92	\$28.66	\$19.97
TOTAL VALUE	20.03	28.83	19.22
Cutting margin	+.11	+.17	-.75
Margin last week	+.60	+.85	-.51

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles	San Francisco	No. Portland
	Apr. 16	Apr. 16	Apr. 16
FRESH PORK (Carcass): (Packer style)	(Shipper style)	(Shipper style)	(Shipper style)
80-120 lbs., U.S. No. 1-3. None quoted	None quoted	None quoted	None quoted
120-170 lbs., U.S. No. 1-3. \$31.50@33.50	None quoted	None quoted	\$30.00@32.00
FRESH PORK CUTS, No. 1:			
LOINS:			
8-10 lbs.	46.00@51.00	\$47.00@50.00	46.00@50.00
10-12 lbs.	46.00@51.00	47.00@50.00	46.00@50.00
12-16 lbs.	46.00@51.00	44.00@47.00	45.00@47.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	30.00@34.00	32.00@36.00	32.00@34.00
HAMS, Skinned:			
12-16 lbs.	52.00@58.00	52.00@56.00	52.00@55.00
16-18 lbs.	51.00@57.00	52.00@56.00	50.00@53.00
BACON "Dry" Cure, No. 1:			
6-8 lbs.	47.00@56.00	54.00@60.00	47.00@51.00
8-10 lbs.	46.00@51.00	52.00@56.00	45.00@49.00
10-12 lbs.	45.00@50.00	48.00@52.00	43.00@46.00
LARD, Refined:			
1-lb. cartons	19.00@21.25	22.00@23.00	17.00@20.00
50-lb. carton & cans.	17.50@20.75	20.00@22.00	None quoted
Tierces	17.00@20.25	18.00@20.00	15.00@18.00

N. Y. FRESH PORK CUTS

April 16, 1957	
City	
Box lots	
Pork loins, 8/12	\$47.00@51.00
Pork loins, 12/16	46.00@50.00
Hams, sknd., 10/14	49.00@53.00
Boston butts, 4/8	40.00@42.00
Regular picnics, 4/8	30.00@32.00
Spareribs, 3/down	41.00@43.00
Pork trim., regular	27.00
Pork trim., spec. 80%	39.00
(I.e.l. prices cwt.)	
Pork loins, 8/12	\$44.00@47.00
Pork loins, 12/16	43.00@45.00
Hams, sknd., 10/14	48.00@51.00



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BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Apr. 17, 1957

BLOOD

Unground, per unit of ammonia bulk.... 6.00

DIGESTER FEED TANKAGE MATERIAL

Not rendered, unground, loose:

Low test 6.25
Med. test 6.00a
High test 6.00a
Liquid stick, tank cars *2.00

PACKINGHOUSE FEEDS

Carlots, ton
75% meat, bone scraps, bagged... \$ 65.00@ 75.00
75% meat, bone scraps, bulk ... 62.50@ 72.50
75% meat scraps, bagged 80.00
75% digester tankage, bagged ... 77.50@ 83.00
75% digester tankage, bulk 75.00@ 80.00
75% blood meal, bagged 115.00@ 120.0
Steam bone meal, bagged
(Specially prepared) 85.00
60% steam bone meal, bagged... 75.00

FERTILIZER MATERIALS

Feather tankage, ground,
per unit ammonia *5.00@ 5.25
Boiled meal, per unit ammonia 5.50

DRY RENDERED TANKAGE

Low test, per unit prot. 1.20a
Med. test, per unit prot. 1.15a
High test, per unit prot. 1.10a

GELATINE AND GLUE STOCKS

Cwt.
Calf trimmings, lined (glue) 1.25@ 1.35
Hide trimmings, green salted (glue) ... 7.0
Cattle, jaws, scraps and knuckles,
(gelatine, glue), per ton 55.00@ 57.00
Pig skin scraps (gelatine) 7.50@ 8.25

ANIMAL HAIR

Winter coil dried, per ton *85.00@ 90.00
Summer coil dried, per ton 40.00@ 42.50
Hide switches, per piece 3 1/2 @ 5 1/2
Winter processed (Nov.-March)
gray, lb. 16 1/2
Summer processed (April-Oct.)
gray, lb. 10 1/2

*Delivered. n—nominal. a—asked.

TALLOWs and GREASES

Wednesday, April 17, 1957

The midwest and eastern consumer and dealer buying inquiry late last week imparted moderate strength to the inedible tallow and grease markets. Offerings were held at fractionally higher quotations above the new buying interest. Several tanks of choice white grease, all hog, traded at 9 1/4c, c.a.f. New York, for April shipment, with 9 1/4c, indicated for prompt shipment. Bleachable fancy tallow traded at 8c, same destination, and later offerings were at 8 1/4c. Bleachable fancy tallow also sold at 7 1/2 @ 7 1/4c, special tallow at 6 1/2 @ 6 3/4c, and yellow grease at 6 @ 6 1/4c, all c.a.f. Chicago. Some interest was in the market on choice white grease, not all hog, at 7 1/2 @ 7 3/4c, Chicago. Original fancy tallow was bid at 8 1/4c, c.a.f. East, but was offered at 1/4c higher. Edible tallow was bid at 11 1/2c, c.a.f. Chicago, and held at 12c. The same was offered at 11 1/4c, f.o.b. River points.

On Friday, several tanks of edible

tallow sold at 11 1/2c, Chicago and Chicago basis. Bleachable fancy tallow, regular production, was bid at 7 1/2c, c.a.f. East, and hard body material at 8c, with product held at 8c, and 8 1/2c, respectively. A few more tanks of bleachable fancy tallow and special tallow sold at the last movement prices, c.a.f. Chicago.

Not much action took place on Monday of the new week. Choice white grease, all hog, was offered at 9 1/4c, c.a.f. New York, with some indicated inquiry at fractionally lower levels. A few tanks of bleachable fancy tallow, regular production, sold at 8c, c.a.f. East, with 8 1/4c higher still asked on hard body material. Special tallow sold at 6 1/2 @ 6 3/4c, and bleachable fancy tallow at 7 1/2 @ 7 1/4c, delivered Chicago. Some consumers tried to buy product at fractionally lower prices.

The market on Tuesday registered no material change on inedibles; however, the edible tallow market was inclined to easiness, as loose lard traded lower. Buyers of edible tallow reduced their ideas 1/4c, and obtained some product at that basis. In fair movement, edible tallow sold at

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11½c, f.o.b. River, and the same was available at 11½c, c.a.f. Chicago, or Chicago basis. Very late in the day, several tanks of choice white grease, all hog, traded at 9½c, delivered New York.

Bleachable fancy tallow sold at midweek at 7¼c, special tallow at 6½@6¾c, yellow grease at 6½@6¾c, all c.a.f. Chicago. Prime tallow was indicated at 6½@7c, Chicago. Choice white grease, all hog, sold at 9½c, and 9c later c.a.f. New York. No material change on edible tallow. Product was offered at last levels, but without early buying interest.

TALLOW: Wednesday's quotations: edible tallow, 11½c, f.o.b. River, and 11½c, Chicago basis; original fancy tallow, 7¼c; bleachable fancy tallow, 7¼c; prime tallow, 6½@7c; special tallow, 6½@6¾c; No. 1 tallow, 6½@6¾c; and No. 2 tallow, 5½@6c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7¼c; B-white grease, 6½@6¾c; yellow grease, 6½@6¾c; house grease, 5¼@6c; and brown grease, 5½@5¾c. Choice white grease, all hog, was quoted at 9c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Apr. 17, 1957
Dried blood was quoted Wednesday at \$5 per unit of ammonia. Low test wet rendered tankage was listed at \$5 per unit of ammonia and dry rendered tankage was priced at \$1.05 @ \$1.10 per unit of protein.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, APRIL 12, 1957

	Open	High	Low	Close	Prev. Close
May	15.66b	15.79	15.66	15.75	15.69
July	15.69	15.74	15.64	15.69	15.64
Sept.	15.36b	15.50	15.42	15.50	15.37
Oct.	15.25b	15.28	15.24	15.25b	15.24b
Dec.	15.17	15.19	15.10	15.14b	15.15b
Jan.	15.17a			15.14a	15.15a
Mar.	15.10b			15.09b	15.15b
May	15.05b	15.15	15.15	15.04b	15.12b

Sales: 250 lots.

MONDAY, APRIL 15, 1957

	Open	High	Low	Close	Prev. Close
May	15.78	15.78	15.51	15.55	15.75
July	15.74	15.74	15.48	15.50	15.69
Sept.	15.43b	15.39	15.23	15.18b	15.50
Oct.	15.17b	15.25	15.02	15.02	15.25b
Dec.	15.10b	15.10	14.93	14.91b	15.14b
Jan.	15.10a			14.91a	15.14a
Mar.	15.00b			14.85b	15.00b
May	15.00b			14.80b	15.04b

Sales: 206 lots.

TUESDAY, APRIL 16, 1957

	Open	High	Low	Close	Prev. Close
May	15.50b	15.55	15.37	15.42	15.55
July	15.45b	15.52	15.35	15.41	15.50
Sept.	15.10b	15.27	15.15	15.13b	15.18b
Oct.	14.95b	15.08	15.00	15.02b	15.02
Dec.	14.88b	14.97	14.89	14.95	14.91b
Jan.	14.88a			14.93a	14.91a
Mar.	14.80b	14.98	14.90	14.90b	14.85b
May	14.75b			14.87b	14.80b

Sales: 321 lots.

WEDNESDAY, APRIL 17, 1957

	Open	High	Low	Close	Prev. Close
May	15.35b	15.35	15.18	15.26	15.42
July	15.40	15.40	15.20	15.28	15.41
Sept.	15.05b	15.10	14.95	14.98b	15.13b
Oct.	14.90b	14.98	14.90	14.90b	15.02b
Dec.	14.82b	14.95	14.80	14.85	14.95
Jan.	14.82a			14.85a	14.93a
Mar.	14.80b	14.95	14.85	14.87b	14.90b
May	14.70b	14.95	14.90	14.82b	14.87b

Sales: 444 lots.

HIDES AND SKINS

Packer hide market leveled off late last week after earlier declines—Trading this week about steady at late last week's levels on most selections—Some cow hides advance at midweek—Trading slow on small packer and country hides at declines on some kinds—Barely enough trading on calf and kip to establish quotations—Sheepskins about steady on light supply.

CHICAGO

PACKER HIDES: Following earlier declines in light native cow hides, the hide market ended on a steady note last week. Some concessions were made also by packers on odd lots of March salting. There was no trading on Monday of this week, but bids at last weeks closing levels were reported.

Considerable action developed on Tuesday, with heavy native steers selling at 9½c, heavy native cows at 10c, and branded cows at 9c and 10½c, an advance of ½c on branded cows. Interest was good at steady prices for most selections on the big packer list. On Wednesday, a few heavy native steer hides sold at 9½c, steady. There was interest for branded steer hides at 8c for butt-brands and at 7½c for Colorados, and a report of a sale earlier in the week at an advance of ½c remained unfirmed.

SMALL PACKER AND COUNTRY HIDES: Interest for small packer hides was dull, and off about ½c from last week's trading levels. Country hide sales are very spotty, and buying interest light.

CALFSKINS AND KIPSKINS: The calf and kipskin market was more or less quiet. Calfskin offerings were not

generally listed, as packers have been unable to accumulate sufficient supplies on which to trade and establish a price structure.

SHEEPSKINS: Trading has been light on shearlings. Bulk of the No. 1 shearlings moved at 2.05@2.15, with the extreme sales range from 2.00@2.50, quality considered. Midwestern No. 2 and No. 3 shearlings were about steady at 1.85 and .85.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended Apr. 17, 1957	Cor. West 1956
Lgt. native steers	13½@14	16	@18½
Hvy. nat. steers	9½	11½	@12a
Ex. lgt. nat. steers	17½		
Butt-brand, steers	8		10a
Colorado steers	7½		9½a
Hvy. Texas steers	8		10a
Light Texas steers	11a		
Ex. lgt. Texas steers	15a		17½a
Heavy native cows	10		12a
Light nat. cows	14 @15½	18	@18½a
Branded cows	9 @10½	11½	@13½a
Native bulls	8a	10½	@10½a
Branded bulls	7a	9½	@10½a
Calfskins:			
Northern, 10/15	50	@52½	52½ @55a
10 lbs./down		36	50a
Kips, Nor., nat., 15/25		34a	38a

SMALL PACKER HIDES

STEERS AND COWS:		
67 lbs. and over	8	@ 8¼a 11a
50 lbs.		10½a 15a

SMALL PACKER SKINS

Calfskins, all wts.	28 @29	40 @42a
Kipskins, all wts.	21 @23	28 @30a

SHEEPSKINS

Packer shearlings:		
No. 1	2.00@2.50	2.75a
Dry Pelts	27a	24@25a
Horsehides, untrim.	8.50@9.00	10.00a
Horsehides, trim.	7.50@8.00	

N. Y. HIDE FUTURES

FRIDAY, APRIL 12, 1957

	Open	High	Low	Close
Apr.	11.60a			11.40b-55a
July	11.75b	12.04	11.95	11.85b-30a
Oct.	12.25b	12.40	12.39	12.30b-30a
Jan.	12.50b	12.65	12.65	12.55b-30a
Apr.	12.70b			12.55b-30a
July	12.90b	13.34	13.30	13.05b-30a

Sales: 28 lots.

MONDAY, APRIL 15, 1957

Apr.	11.20b			11.35b-70a
July	11.75b			11.85b-12.00a
Oct.	12.20b			12.25b-40a
Jan.	12.50b			12.50b-75a
Apr.	12.75b			12.80b-13.00a
July	13.00b			13.00b-30a

Sales: none.

TUESDAY, APRIL 16, 1957

Apr.	11.30b	11.55	11.55	11.50b-70a
July	11.80b	12.00	12.00	12.00b-100a
Oct.	12.20b	12.40	12.35	12.35b-30a
Jan.	12.52b			12.60b-30a
Apr.	12.77b			12.90b-13.00a
July	13.05b			13.24b-30a

Sales: ten lots.

WEDNESDAY, APRIL 17, 1957

Apr.	11.50b			11.40b-30a
July	11.95b	11.90	11.90	11.78b-30a
Oct.	12.30b	12.25	12.25	12.25b-30a
Jan.	12.55b			12.60b-30a
Apr.	12.75b			12.70b-30a
July	13.15b			13.00b-30a

Sales: three lots.

THURSDAY, APRIL 18, 1957

Apr.	11.30b			11.30b-50a
July	11.80	11.80	11.78	11.78b-30a
Oct.	12.10b	12.20	12.20	12.18b-30a
Jan.	12.30b			12.40b-30a
Apr.	12.60b			12.60b-30a
July	13.00b	13.00	13.00	12.90b-13.10a

Sales: eight lots.

n—nominal, a—asked, b—bid, pd.—paid.

VEGETABLE OILS

Wednesday, Apr. 17, 1957

Crude cottonseed oil, f.o.b.	
Valley	13
Southeast	13½a
Texas	12½ @12½
Corn oil in tanks, f.o.b. mills	13½
Soybean oil, f.o.b. Decatur	12¼ @12¼
Peanut oil, f.o.b. mills	13½a
Coconut oil, f.o.b. Pacific Coast	11¼a
Cottonseed foots:	
Midwest and West Coast	2¼
East	2¼

OLEOMARGARINE

Wednesday, Apr. 17, 1957

White domestic vegetable	28
Yellow quarters	29
Milk churned pastry	28
Water churned pastry	25

OLEO OILS

Wednesday, Apr. 17, 1957

Prime oleo stearine (slack barrels)	12½
Extra oleo oil (drums)	17½ @18
Prime oleo oil (drums)	17 @17½

n—nominal, a—asked, b—bid, pd.—paid.

LIVESTOCK MARKETS... Weekly Review

Livestock Slaughter Fails to Establish Any Highs in March

Livestock slaughter under federal inspection in March followed the fairly common pattern for the month and showed increases in butchering of most classes of meat animals over numbers for the month before. Slaughter of sheep and lambs, however, was down from the count for February. No new records were booked, as slaughter of cattle for the first time in months, fell below that for the year before, as did slaughter of the other kinds.

Cattle slaughter for March numbered 1,513,798 head for about a 26,000-head gain over the February count of 1,487,560 head. However, after months of consecutive record-setting, slaughter of the adult bovines fell below last year's count for the month which numbered a record 1,565,971 head. However, the heavy January kill of cattle accounted for the record three-month kill of 4,852,720 head, compared with 4,746,394 for the same period last year.

Slaughter of calves rose sharply to 632,494 head from the February count of 549,635, but failed to come up to last year's March kill of 646,706. Slaughter of the young bovines for the year so far numbered 1,838,745 head for a small edge over the January-March kill of 1,834,649 last year.

Hog slaughter in March rose to 5,380,056 from 4,984,823 in February, but numbered about 12 per cent smaller than the March 1956 kill of 6,326,637 head. Slaughter of the animals for the first three months of this

year, 16,019,444 head, represented about an 18 per cent drop from last year's total of 18,954,229.

Slaughter of sheep and lambs, with the season's heavy marketing done

earlier in the year, was placed at 1,011,489 head. This total represented nearly an 80,000-head decline from the February kill of 1,090,570 and 214,000 head fewer than were killed in March last year. Slaughter of the animals for the three months numbered 3,435,342 head as against 3,708,042 last year.

FEDERALLY INSPECTED SLAUGHTER

CATTLE		1957	1956
January	1,851,362	1,696,893	
February	1,487,560	1,483,520	
March	1,513,798	1,565,971	
April		1,544,684	
May		1,645,813	
June		1,678,557	
July		1,727,858	
August		1,773,867	
September		1,958,960	
October		1,807,412	
November		1,685,779	
December			

CALVES		1957	1956
January	656,616	601,938	
February	549,635	586,005	
March	632,494	646,706	
April		608,503	
May		606,190	
June		596,118	
July		609,657	
August		690,769	
September		660,938	
October		872,453	
November		763,312	
December		605,363	

HOGS		1957	1956
January	5,654,565	6,705,262	
February	4,984,823	5,922,530	
March	5,380,056	6,326,637	
April		5,252,031	
May		4,875,088	
June		4,325,559	
July		4,199,109	
August		4,559,479	
September		4,979,047	
October		6,346,586	
November		6,559,018	
December		5,608,059	

SHEEP AND LAMBS		1957	1956
January	1,333,283	1,329,048	
February	1,090,570	1,163,178	
March	1,011,489	1,215,816	
April		1,129,286	
May		1,062,823	
June		1,083,799	
July		1,168,313	
August		1,268,476	
September		1,166,881	
October		1,439,291	
November		1,139,809	
December		1,061,920	

JANUARY-MARCH TOTALS		1957	1956
Cattle	4,852,720	4,746,394	
Calves	1,838,745	1,834,649	
Hogs	16,019,444	18,954,229	
Sheep	3,435,342	3,708,042	

KINDS OF LIVESTOCK KILLED

†Classification of livestock slaughtered under federal inspection in Feb. 1957, compared with Jan. 1957 and Feb. 1956 is shown below:

	Feb. 1957	Jan. 1957	Feb. 1956
—Per cent of total—			
Cattle:			
Steers	50.4	51.0	54.1
Heifers	18.9	16.0	15.5
Cows	29.1	31.3	28.7
Bulls and stags	1.6	1.7	1.7
Total ¹	100.0	100.0	100.0
Canners & cutters ²	14.6	15.5	13.6
Hogs:			
Sows	5.0	5.2	5.4
Barrows and gilts	94.7	94.8	94.0
Stags and Boars	3	5	6
Total ¹	100.0	100.0	100.0
Sheep and Lambs:			
Lambs & Yearlings	97.1	97.0	97.7
Sheep	2.9	3.0	2.3
Total ¹	100.0	100.0	100.0

¹Based on reports from packers.

²Totals based on rounded numbers.

³Included in cattle classification.

P & S Rulings Take in 17 Additional Colorado Auctions

Seventeen Colorado auction markets have been placed under jurisdiction of the Packers and Stockyards Branch of the USDA.

Melvin E. Holmquist, district supervisor, Packers and Stockyards Branch of the USDA's Agricultural Marketing Service, said three more will be added to the list soon.

The addition brings the total of Colorado markets and auctions under P & S act regulations to 25, including the Denver terminal market.

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SIOUX CITY, IOWA
SIOUX FALLS, S.D.
VALPARAISO, IND.

SERVICE
KENNETT-MURRAY
LIVESTOCK BUYING

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, April 13, 1957, as reported to The National Provisioner:

CHICAGO

Armour, 9,674 hogs; shippers, 9,121 hogs; and others, 17,610 hogs. Totals: 26,289 cattle, 852 calves, 36,406 hogs and 3,103 sheep.

KANSAS CITY

Armour... 1,830 271 1,789 1,706
Swift... 2,637 460 4,037 2,446
Wilson... 1,340 1 814 ...
Butchers 3,670 ... 3,973 ...
Others... 142 ... 2,446 5,350

Totals. 9,728 732 13,039 9,562

OMAHA

Armour... 6,397 5,359 4,320
Cudahy... 3,251 4,670 1,831
Swift... 3,197 6,211 3,614
Wilson... 3,183 4,687 177
Neb. Beef... 632 ...
Am. Stores... 1,177 ...
Cornhusker... 701 ...
O'Neill... 1,005 ...
R. & C... 1,224 ...
Eagle... 670 ...
Gr. Omaha... 670 ...
Rothschild... 1,455 ...
Roth... 1,616 ...
Kingsan... 1,156 ...
Omaha... 622 ...
Union... 1,516 ...
Others... 486 5,823 ...

Totals... 30,534 26,750 9,942

ST. LOUIS

Armour... 2,810 713 12,797 808
Swift... 3,499 1,036 14,753 1,725
Hunter... 1,208 ... 7,840 ...
Hell... ... 1,751 ...
Krey... ... 10,172 ...

Totals. 7,517 1,749 47,313 2,538

ST. JOSEPH

Armour... 2,515 331 12,832 3,370
Swift... 3,343 315 6,704 1,593
Others... 4,801 ... 4,163 ...

Totals*10,659 648 23,699 4,963

*Do not include 639 cattle, 116 calves, 5,178 hogs and 5,322 sheep direct to packers.

SIoux CITY

Armour... 3,439 3 5,521 1,872
Swift... 4,102 ... 4,240 2,037
S.C. Dr...
Beef... 3,329 ...
Raskin... 646 ...
Butchers 345 3 ...
Others... 6,582 ... 12,278 208

Totals. 18,443 6 22,039 4,195

WICHITA

Cudahy... 1,109 295 2,841 ...
Doid... 140 ... 782 ...
Sunflower... 290 ...
Excel... 765 ...
Kansas... 4 ...
Armour... 80 ... 822 ...
Swift... ... 898 ...
Others... 955 ... 74 2,000

Totals. 3,315 295 3,697 3,729

OKLAHOMA CITY

Armour... 902 133 1,096 1,425
Wilson... 1,146 222 1,472 2,319
Others... 2,711 635 1,191 ...

Totals* 4,759 990 3,759 3,644

*Do not include 1,291 cattle, 372 calves, 8,115 hogs and 2,412 sheep direct to packers.

LOS ANGELES

Armour... 49 ... 162 ...
Cudahy... 135 70 ...
Wilson... 48 ...
Ideal... 776 ...
Gr. West... 559 ...
United... 479 6 384 ...
Atlas... 455 ...
Com'l... 356 ...
Quality... 311 ...
Others... 2,023 401 243 ...

Totals. 5,191 477 789 ...

DENVER

Armour... 818 ... 4,340
Swift... 1,723 98 3,341 8,160
Cudahy... 1,043 19 5,952 110
Wilson... 539 ... 3,927
Others... 11,170 634 2,341 642

Totals. 15,293 751 11,634 17,179

CINCINNATI

Gall... 74 ... 277
Schlachter... 47 ...
Others... 3,536 1,101 12,363 109

Totals. 3,610 1,148 12,363 377

ST. PAUL

Armour... 5,636 2,864 14,116 1,152
Bartusch... 1,245 ...
Rifkin... 1,014 29 ...
Superior... 2,260 ...
Swift... 6,134 3,068 20,982 1,938
Others... 3,245 3,261 8,726 842

Totals. 19,534 9,222 43,824 3,932

FORT WORTH

Armour... 868 858 1,573 11,291
Swift... 885 859 662 15,565
Morrell... 342 1 ...
City... 368 ...
Rosenthal... 233 2 ... 85

Totals. 2,696 1,720 2,235 26,941

TOTAL PACKER PURCHASES

Week ended Prev. Same
Apr. 13 week week
Cattle... 157,598 139,045 166,436
Hogs... 247,666 236,384 276,104
Sheep... 90,100 61,120 84,219

CORN BELT DIRECT TRADING

Des Moines, April 17—Prices on hogs at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:
160-200 lbs. ... \$15.00@18.25
200-240 lbs. ... 17.45@18.35
240-270 lbs. ... 17.00@17.90
270-300 lbs. ... 16.50@17.50
300-360 lbs. ... 16.00@17.10
Sows, U.S. No. 1-3:
270-330 lbs. ... 16.50@17.25
330-400 lbs. ... 16.00@16.75
400-550 lbs. ... 14.50@16.10

Corn belt hog receipts were reported by the U. S. Department of Agriculture as follows:

	This week	Last week	Last actual
Apr. 11	36,000	47,000	62,000
Apr. 12	46,000	49,000	52,500
Apr. 13	28,500	28,500	35,500
Apr. 15	57,500	57,000	71,000
Apr. 16	52,000	35,000	58,000
Apr. 17	50,000	25,000	47,500

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Apr. 16 were as follows:

CATTLE: Cwt.
Steers, ch. & pr. ... \$22.00@24.00
Steers, good ... 20.00@21.50
Heifers, gd. & ch. ... 20.00@22.00
Strs. & hfrs., stand. ... 17.00@19.50
Cows, util. & com'l. ... 11.75@15.00
Cows, can. & cut. ... 10.00@13.00
Bulls, util. & com'l. ... 14.50@16.50
Bulls, good (beef) ... 13.50@14.00
VEALERS:
Good & prime ... 21.50@26.00
Calves, gd. & ch. ... 15.50@20.00
HOGS, U.S. No. 1-3:
120/160 lbs. ... 14.00@16.75
160/180 lbs. ... 16.75@18.25
180/200 lbs. ... 18.00@18.75
200/220 lbs. ... 18.25@19.00
220/240 lbs. ... 18.00@18.75
240/270 lbs. ... 17.50@18.25
270/300 lbs. ... 17.50@18.00
300/330 lbs. ... 17.00@17.50
Sows, U.S. No. 1-3:
180/360 lbs. ... 16.25@17.25
LAMBS:
Good (shorn) ... 20.00@20.50
Springers, gd. & ch. ... 25.00@26.00

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended April 13, 1957 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York Area ¹	14,289	11,207	67,397	39,228
Baltimore, Philadelphia	8,793	2,103	51,153	4,400
Cin., Cleve., Detroit, Indpls.	20,516	9,259	110,313	12,717
Chicago Area	27,193	7,251	48,184	6,232
St. Paul-Wis. Areas ²	30,314	33,765	85,348	12,046
St. Louis Area ³	14,214	3,533	91,586	6,823
Sioux City-So. Dak. Area ⁴	18,088	...	45,616	9,730
Omaha Area	31,413	677	58,872	13,640
Kansas City	11,130	1,912	30,487	7,771
Iowa-So. Minnesota ⁵	29,967	14,877	203,617	27,003
Louisville, Evansville, Nashville, Memphis	9,261	6,673	57,530	...
Georgia-Alabama Area ⁶	6,730	2,414	33,458	...
St. Joseph, Wichita, Okla. City	15,101	3,065	40,934	10,450
St. Louis, Dallas, San Antonio	14,591	7,543	18,773	24,238
Denver, Ogden, Salt Lake City	16,088	582	15,638	28,960
Los Angeles, San Fran. Areas ⁷	21,100	1,905	28,331	25,559
Portland, Seattle, Spokane	6,788	397	13,710	3,705
Grand Totals	295,671	107,163	976,947	234,356
Totals same week 1956	292,560	105,417	1,025,279	232,863

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul & St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁶Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended April 6 compared with the same time 1956 was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS UP to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B ¹		LAMBS Good Handwy	
	1957	1956	1957	1956	1957	1956	1957	1956
Toronto	\$19.86	\$17.50	\$27.50	\$25.87	\$28.50	\$22.50	\$22.46	\$22.46
Montreal	20.35	17.75	18.75	19.10	28.75	22.00	18.00	...
Winnipeg	18.25	16.44	25.50	23.44	26.91	20.08	18.32	19.00
Calgary	17.60	16.25	22.23	18.67	25.52	19.85	18.89	17.83
Edmonton	17.20	15.85	27.00	25.0	26.45	20.25	18.95	18.45
Lethbridge	17.75	15.75	17.57	15.37	25.30	19.62	19.75	18.17
Pr. Albert	17.00	15.20	23.75	22.75	25.50	18.50	18.91	...
Moose Jaw	16.30	15.65	23.75	21.00	25.50	18.50
Saskatoon	17.15	15.80	24.00	22.00	25.50	18.50	17.50	16.00
Regina	16.50	15.60	22.00	22.75	25.50	18.50
Vancouver	17.40	16.65	24.50	21.30	...	21.40

*Canadian government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida, during week ended April 12:

	Cattle	Calves	Hogs
Week ended April 12	3,038	642	19,865
Week previous (five days)	3,012	970	17,973
Corresponding week last year	3,415	899	15,201

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Apr. 16 were as follows:

CATTLE: Cwt.
Steers, gd. & ch. ... \$20.50@23.00
Steers, util. & sttl. ... 15.25@16.75
Heifers, gd. & ch. ... 20.50@22.75
Cows, util. & com'l. ... 12.50@15.00
Cows, can. & cut. ... 10.50@12.50
Bulls, util. & com'l. ... 14.00@15.50
VEALERS:
Good & choice ... 18.00@21.00
Calves, gd. & ch. ... 18.00@20.00
HOGS, U.S. No. 1-3:
180/200 lbs. ... 18.00@19.00
200/220 lbs. ... 18.25@19.25
220/240 lbs. ... 18.25@19.25
240/270 lbs. ... 18.00@19.00
Sows, U.S. No. 1-3:
270/300 lbs. ... 16.75@17.25
LAMBS:
Odd lots, shorn ... 21.00@22.00
Springers, gd. & pr. ... 24.50@25.00

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Apr. 16 were as follows:

CATTLE: Cwt.
Steers, prime ... \$24.00@25.25
Steers, choice ... 21.75@23.25
Steers, good ... 18.75@22.00
Heifers, gd. & pr. ... 21.25@24.00
Heifers, ch. & ch. ... 18.50@21.50
Cows, util. & com'l. ... 12.00@15.00
Bulls, cut. & com'l. ... 12.50@15.00
Bulls, good (beef) ... None quoted
HOGS, U.S. No. 1-3:
180/200 lbs. ... 18.25@19.25
200/220 lbs. ... 18.50@19.00
220/240 lbs. ... 18.25@19.25
240/270 lbs. ... 17.75@18.75
270/300 lbs. ... 17.50@18.50
Sows, U.S. No. 1-3:
270/300 lbs. ... 17.00@17.25
LAMBS:
Gd. & ch. (shorn) ... 21.00@22.25
Good (wooled) ... 21.50@22.25

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended April 6, 1957, compared:

CATTLE			
	Week ended	Prev. week	Cor.
	Apr. 13	week 1956	
Chicago†	26,289	24,212	23,504
Kan. City†	10,460	10,592	14,428
Omaha†	28,775	22,389	26,640
E. St. Louis†	9,206	9,154	11,086
St. Joseph†	11,081	8,629	10,780
St. Paul†	12,900	13,768	6,839
Wichita†	2,826	2,763	4,206
New York & Jersey City†	14,026	14,318	13,598
Okla. City†	6,751	6,751	40,071
Cincinnati†	4,101	4,377	40,211
Denver†	15,842	10,417	19,475
St. Paul†	16,289	14,066	16,515
Milwaukee†	5,282	4,693	4,553
Totals	169,888	146,929	231,906

HOGS			
	Week ended	Prev. week	Cor.
	Apr. 13	week 1956	
Chicago†	27,284	26,208	35,176
Kan. City†	13,050	18,518	12,874
Omaha†	37,719	39,784	41,736
E. St. Louis†	47,318	36,862	44,029
St. Joseph†	24,714	24,594	25,351
St. Paul†	14,040	12,714	21,451
Wichita†	9,494	10,250	10,288
New York & Jersey City†	57,397	55,835	53,886
Okla. City†	11,874	13,596	15,242
Cincinnati†	11,513	10,385	14,437
Denver†	11,038	9,310	9,420
St. Paul†	35,098	34,758	36,144
Milwaukee†	4,347	4,330	5,235
Totals	304,890	297,144	325,269

SHEEP			
	Week ended	Prev. week	Cor.
	Apr. 13	week 1956	
Chicago†	3,103	1,889	2,459
Kan. City†	9,562	7,230	9,961
Omaha†	10,242	9,370	7,464
E. St. Louis†	2,533	3,317	1,955
St. Joseph†	7,128	6,022	10,979
St. Paul†	2,232	2,280	3,747
Wichita†	1,712	3,252	
New York & Jersey City†	39,228	36,505	47,331
Okla. City†	6,056	4,313	6,558
Cincinnati†	381	165	
Denver†	18,227	17,883	23,242
St. Paul†	3,090	3,358	3,405
Milwaukee†	733	557	413
Totals	102,515	95,610	120,766

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter, §Stockyards receipts for local slaughter, including direct.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended Apr. 6:

	Week ended	Same week
	Apr. 6	1965
CATTLE		
Western Canada...	17,984	14,523
Eastern Canada...	16,086	16,640
Totals	34,070	31,169
HOGS		
Western Canada...	42,826	56,876
Eastern Canada...	56,808	72,869
Totals	99,634	129,745
All hog carcasses graded	107,876	137,106
SHEEP		
Western Canada...	2,867	3,375
Eastern Canada...	2,072	2,476
Totals	5,539	5,851

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for week ended Apr. 13:

	Cattle	Calves	Hogs*	Sheep
Salable (incl. direct)	2,739	289	18,406	11,907
Prev. wk.	180	25		
Total (incl. direct)	2,472	550	17,926	8,893
*Including hogs at 31st St.				

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
April 11	2,633	270	7,595	1,528
April 12	1,161	155	4,832	1,006
April 13	140	84	2,445	200
April 15	16,227	344	8,178	2,926
April 16	8,310	320	8,428	1,216
April 17	9,500	200	6,500	1,500
Week so	34,037	864	23,106	5,642
Wk. ago	44,646	933	29,503	5,777
Yr. ago	43,737	1,282	34,310	7,770
2 years	36,985	1,061	29,476	15,239
*Including 200 cattle, 3,100 hogs and 1,000 sheep direct to packers.				

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
April 11	2,535	75	1,848	833
April 12	1,824	13	1,495	
April 13	222		333	113
April 15	6,063	17	1,593	688
April 16	3,888	12	848	230
April 17	6,000		2,000	
Week so	18,496	47	5,445	666
Wk. ago	17,636	53	5,423	2,667
2 years	14,474	90	3,483	7,913

APRIL RECEIPTS				
	1957	1956	1955	1954
Cattle	124,132	132,634	132,634	132,634
Calves	3,509	5,221	5,221	5,221
Hogs	114,501	144,557	144,557	144,557
Sheep	24,885	22,579	22,579	22,579
APRIL SHIPMENTS				
	1957	1956	1955	1954
Cattle	60,102	61,131	61,131	61,131
Hogs	22,435	20,767	20,767	20,767
Sheep	6,935	7,552	7,552	7,552

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed. Apr. 17:

	Week ended	Week ended
	Apr. 17	Apr. 10
Packers' purch.	23,621	28,123
Shippers' purch.	7,417	8,581
Totals	31,038	36,704

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Apr. 12, with comparisons:

	Cattle	Hogs	Sheep
Week to date	250,003	415,000	145,000
Previous week	233,000	415,000	135,000
Same wk.	1956	273,000	460,000
1957 to date	3,839,000	6,500,000	2,227,000
1956 to date	4,091,000	8,321,000	2,447,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, Week ended Apr. 12:

	Cattle	Calves	Hogs	Sheep
Los Ang.	5,150	775	900	100
N. P. land	2,400	375	1,400	650
San Fran.	400	20	800	60

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Apr. 16 were as follows:

CATTLE:				
	Cwt.	Steers	Choice	Choice
Steers, choice	\$22.50 only			
Steers, gd. & ch.	20.00@22.25			
Steers & heifers, gd. & ch.	21.50 only			
Cows, util. & com'l.	13.00@15.00			
Cows, can. & cut.	10.00@13.00			
Bulls, util. & com'l.	15.00@16.00			
VEALERS:				
Choice & prime	25.00 only			
Good & choice	21.00@24.00			
Util. & stand.	14.00@21.00			
HOGS, U.S. No. 1-3:				
180/200 lbs.	18.00@18.50			
200/220 lbs.	18.00@18.50			
220/240 lbs.	18.00@18.50			
240/270 lbs.	17.25@18.00			
Sows, U.S. No. 1-3:				
180/300 lbs.	15.75@16.00			
Sows, U.S. No. 1-3:				
300/400 lbs.	15.50@15.75			
LAMBS:				
Good & choice	22.00@23.00			
Springers, gd. & ch.	27.00 only			

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, April 16, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L. N.S. Yds. Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):				
BARROWS & GILTS:				
U.S. No. 1-3:				
120-140 lbs.	\$16.25-17.50	None qtd.	None qtd.	None qtd.
140-160 lbs.	17.25-18.00	None qtd.	None qtd.	\$16.50-17.50
160-180 lbs.	17.75-18.50	\$16.00-18.00	\$17.00-18.00	None qtd.
180-200 lbs.	18.00-18.75	17.75-18.75	17.75-18.50	\$18.00-18.75
200-220 lbs.	18.00-18.75	18.15-18.75	18.25-18.65	18.25-18.75
220-240 lbs.	17.75-18.75	18.00-18.75	18.00-18.65	18.25-18.75
240-270 lbs.	17.50-18.35	17.85-18.25	17.75-18.50	18.00-18.50
270-300 lbs.	17.00-17.65	17.60-18.00	17.25-18.00	17.50-18.00
300-330 lbs.	None qtd.	17.25-17.65	None qtd.	17.25-17.75
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:				
180-270 lbs.	17.25-17.75	15.50-17.75	16.50-17.50	None qtd.
17.00-17.75				
U.S. No. 1-3:				
170-280 lbs.	16.75 only	None qtd.	None qtd.	16.75-17.00
270-300 lbs.	16.75 only	None qtd.	16.50-17.00	None qtd.
300-330 lbs.	16.75 only	None qtd.	16.25-16.75	16.50-17.25
330-360 lbs.	16.50-16.75	None qtd.	16.25-16.50	16.50-16.75
360-400 lbs.	16.25-16.50	16.25-16.75	16.00-16.50	16.25-16.75
400-450 lbs.	16.00-16.25	16.00-16.25	15.75-16.25	16.00-16.50
450-550 lbs.	15.50-16.00	15.50-16.00	15.50-16.00	15.25-16.25
Boars & Stags,				
all wts. . .	12.50-13.50	None qtd.	10.50-12.50	None qtd.
None qtd.				
SLAUGHTER CATTLE & CALVES:				
STEERS:				
Prime:				
700-900 lbs.	None qtd.	None qtd.	None qtd.	23.50-24.50
900-1100 lbs.	None qtd.	None qtd.	24.00-25.50	24.00-25.00
1100-1300 lbs.	None qtd.	25.00-26.50	24.00-25.50	24.00-25.00
1300-1500 lbs.	None qtd.	25.00-26.50	23.75-25.50	23.75-26.25
Choice:				
700-900 lbs.	None qtd.	None qtd.	22.00-24.00	21.50-24.00
900-1100 lbs.	22.00-23.75	22.00-24.50	22.00-24.00	21.50-24.00
1100-1300 lbs.	22.00-23.75	22.00-24.50	22.00-24.00	21.50-24.00
1300-1500 lbs.	22.00-23.75	22.00-24.50	21.75-24.50	21.50-24.00
Good:				
700-900 lbs.	20.00-22.25	19.00-21.00	19.50-22.00	19.00-21.50
900-1100 lbs.	20.00-22.50	19.50-21.50	19.50-22.00	19.00-21.50
1100-1300 lbs.	20.00-22.50	19.50-21.50	19.50-22.00	19.00-21.50
Standard,				
all wts. . .	18.00-19.75	16.00-17.50	16.00-19.00	16.50-19.00
17.50-19.50				
Utility,				
all wts. . .	15.00-18.00	13.50-16.00	14.00-16.00	14.00-16.50
14.00-17.50				
HEIFERS:				
Prime:				
600-800 lbs.	None qtd.	None qtd.	None qtd.	22.50-23.50
800-1000 lbs.	23.00 only	23.00-23.50	23.25-24.50	23.25-24.00
Choice:				
600-800 lbs.	19.50-20.50	21.50-23.00	21.50-23.25	21.25-23.25
800-1000 lbs.	19.50-20.50	21.50-23.00	21.75-23.25	21.25-23.25
Good:				
500-700 lbs.	19.00-21.00	18.50-21.00	18.75-21.75	18.50-21.25
700-900 lbs.	19.50-21.00	18.50-21.00	19.00-21.75	18.50-21.25
Standard,				
all wts. . .	17.00-19.00	16.00-17.00	15.50-18.50	16.00-18.50
16.50-19.00				
Utility,				
all wts. . .	15.00-17.00	13.50-16.00	13.50-15.50	14.00-16.00
13.00-16.50				
COWS:				
Commercial,				
all wts. . .	13.50-14.50	14.50-15.00	14.50-15.50	14.00-15.00
13.50-15.50				
Utility,				
all wts. . .	12.50-13.50	13.50-14.50	13.00-14.50	12.75-14.00
12.00-13.50				
Can. & cut.,				
all wts. . .	9.00-12.00	10.50-13.25	10.00-13.00	11.00-12.50
10.00-12.50				
BULLS (Yrks. Excl.), All Weights:				
Good	None qtd.	None qtd.	None qtd.	None qtd.
Commercial . .	15.00-15.50	16.00-16.75	14.50-15.50	15.00-15.75
Utility	14.00-15.00	13.00-16.00	13.50-14.50	14.00-15.00
Cutter	10.50-13.50	14.00-15.00	11.50-13.50	12.00-14.00
13.50-15.50				
VEALERS, All Weights:				
Ch. & pr. . . .	22.00-27.00	23.60-25.00	None qtd.	21.00-24.00
Stand. & gd. 13	22.00-21.00	14.00-23.00	None qtd.	15.00-19.00
22.00-30.00				
CALVES (500 Lbs. Down):				
Ch. & pr. . . .	19.00-22.00	None qtd.	None qtd.	None qtd.
Stand. & gd. 14	19.00-19.00	None qtd.	13.00-18.00	None qtd.
17.00-19.00				
13.00-17.00				
SHEEP & LAMBS:				
LAMBS (110 Lbs. Down):				
Ch. & pr. . . .	None qtd.	22.25 only	None qtd.	23.00-24.00
Gd. & ch. . . .	22.50 only	None qtd.	21.50-23.50	22.00-23.50
22.00-23.50				
Springs,				
gd. & pr. . . .	22.50-24.00	25.00 only	22.75-24.75	None qtd.
None qtd.				
LAMBS (105 Lbs. Down) (Shorn):				
Ch. & pr. . . .	22.00-23.50	None qtd.	22.00-23.50	22.00-22.75
Gd. & ch. . . .	20.50-22.25	None qtd.	20.50-22.25	21.00-22.00
21.50-22.25				
EWES (Woolled):				
Gd. & ch. . . .	7.50-8.50	None qtd.	None qtd.	6.00-8.00
Cull & util. 5.50-7.50	None qtd.	None qtd.	None qtd.	4.00-8.00
6.50-8.50				

CALL ON GEMCO FOR HIGHER PRODUCTION UP TO 50% LOWER LABOR COSTS



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**FROZEN
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SLICER**

Write today for complete information

**TO SLICE FROZEN BONELESS MEAT • LIVER • HAMBURGER
PATTIES • BEEF PATTIES • FABRICATED STEAKS • CHICKEN
STICKS • PORTIONS • TURKEY STICKS • HAM STICKS, ETC.**

Adjustable automatic feed. Slice the necessary number of sticks, steaks or portions to match the required package weight. Shearing knife action eliminates breakage, sawdust, flaking and slivers.

Uniform slices from beginning to end. Fully guarded blade for safety.

Slicing blade easily accessible for changing or sharpening.

GEMCO delivers up to 288 frozen steaks, portions or patties per minute, or up to 864 sticks per minute.

Compact—measures 8'3" x 3'7". Handles blocks up to 5" high and 16" wide.

Built-in discharge conveyor eliminates

unnecessary handling of the product, permits placement with allied equipment.

The GEMCO meets with sanitary requirements. All parts in contact with product are stainless steel, chrome plated or rustproofed.

Adjustable to slice any thickness from 1/8" to 1 1/2". Needs only one operator.

Fully enclosed for easy cleaning.



GENERAL MACHINERY CORPORATION
SHEBOYGAN, WISCONSIN

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POSITION WANTED

MANAGER

Capable, aggressive administrator, 28 years' practical experience, thorough knowledge of all phases of packinghouse management and operations including: livestock buying, slaughtering, processing, rendering, sausage manufacturing, maintenance, purchasing and sales. Thoroughly familiar with accounting procedures, costs, labor relations, etc. Locate anywhere. Available on short notice. W-129, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGEMENT CONSULTANTS

Let us help you with your problems in Organization, Management, Production, Labor Relations, Sales and Marketing.

LEE B. REIFEL & ASSOCIATES
216 Bank of Wood County Bldg.
Bowling Green, Ohio

ATTENTION! CALIFORNIA PACKERS

Supervisor with industrial engineering background experienced in beef kill, hog kill, hog cut, sausage kitchen, smoked meats, standards and costs. Prefer Los Angeles area. Good health and personality. Strong on methods. Reply to Box W-140, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SMOKED MEAT SUPERVISOR: Age 34. College education, 8 years' experience in smoking, curing and some sausage experience. W-148, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EFFICIENT: Sausage man or production superintendent. Available immediately. 22 years' experience in all phases. References, Chris Wilson, General Delivery, Fort Smith, Arkansas. Phone GR 4-2962.

CATTLE BUYER: Exceptionally well qualified live cattle buyer. Experienced on both the Chicago market and country buying. Will relocate. W-141, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

SUPERINTENDENT and SALESMANAGER: 27 years' experience, all operations, costs, yields, sales, carlot shipping. W-142, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MAN: Exceptional experience in: Cooler Management, Sales, Grading Breakouts. Both butcher cattle and boneless operations. Can prove excellent profits. W-143, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

MARKET REPORTER: If you have a background of experience in the meat industry, preferably including sales experience of meats in carlots or wholesale lots, there is an interesting permanent position available in our Daily Market Service department in Chicago. You can use all your industry knowledge as a market reporter on our staff, yet be engaged in pleasant, challenging work with many advantages. No selling, no traveling. Many employee benefits. Ability to type and express self in writing is important. Please apply by letter giving full business and personal details, including salary desired. All replies confidential. E. T. Randolph, The National Provisioner, 15 W. Huron St., Chicago 10, Ill.

ROUTE SALES MANAGER

We have an opening for a man with successful experience in building and managing wholesale driver salesman routes. (Preferably in the meat business.) Starting salary \$150 per week plus bonus with opportunity for advancement. Must be able to travel. Write giving complete resume of background and experience.

BIRD FARM SAUSAGE CO., Pekin, Illinois

SAUSAGE: Medium sized plant in Philadelphia area has excellent opportunity for man experienced in all phases of sausage product manufacture, and capable of personnel supervision. W-135, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

BEEF SALESMAN

OHIO beef packer expanding wants experienced man with knowhow and acquaintance in east and southeast to contact chains, restaurant supply houses using prime, choice beef. Good opportunity. Send resume. W-136, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago, Ill.

Manufacturers representative. Top Rated manufacturer selling nationally to the meat packing industry has two established territories open. Our cold storage door equipment is known, used and advertised nationally. Mail order and repeat business. Write giving age, lines carried and territory covered. Replies strictly confidential. P.O. Box 163, Cincinnati 15, Ohio.

LIVESTOCK BUYER

Young man wanted as assistant livestock and dressed meat buyer. Must be thoroughly familiar with live hogs and packinghouse operations. Capable of development in progressive organization. Eastern location. Send complete resume. W-115, THE NATIONAL PROVISIONER, 15 W. Huron St., Madison Ave., New York 22, N. Y.

IN CHICAGO: Old established Chicago packing house brokerage firm has opening for man experienced in sales of animal proteins and other by-products. Good starting salary and excellent chance for advancement. W-116, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING FOREMAN CATTLE KILLING

Man wanted for small beef killing plant in midwest. Give age and experience in first letter. Write to Box W-123, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: For large eastern shortening manufacturer, with thorough knowledge of processing and packaging. Excellent salary and benefits. Opportunity for advancement. Send resume. TRANSWORLD REFINING CORP., 187 Twelfth St., Jersey City, N. J.

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